

## *Advertisements.*

ooks Printed for, and Sold by  
G. Conyers at the Ring, in  
Little Britain, and Jo. Sprint,  
at the Blue Bell.

The True Art of Angling: or  
the Best and Speediest way, of  
taking all sorts of Fresh-Water  
Fish with the Worm, Fly, Paste,  
and other Baits, in their proper  
Seasons, &c.

The Experienc'd Fowler: or  
the Gentleman, Citizeu, and  
Country-man's pleasant and  
profitable Recreation. Con-  
tainining I. The true Art of  
taking Water and Land Fowl,  
with divers kinds of Nets, Lime-  
Twigs, Lime-Bushes, and how  
to make the best Bird-Lime, &c.

Arts Master-piece. Or a  
Companion for the Ingenious of  
either Sex: Containning I. The  
whole Art of Limning, &c.

All three Written, by J. S.  
Gent.

A





# COOKERY REFIN'D.

O R,

The Lady, Gentlewoman,  
and Servant-Maids  
Useful Companion.

I. Containing the Curious Arts  
of Dressing all sorts of Flesh,  
Fish; and Fowl, various  
ways, after the newest Mode;  
with their proper Season-  
ings, Sauces, Garnishes, Ser-  
ving up, and Carving.

II. The Experienced Pastry-  
Cook, in all particulars.

To which is added, the Art of  
Pickling Fruits, Buds, Herbs,  
Flowers, Roots, Stalks, &c.

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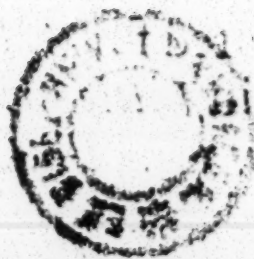
By Mrs. A. M. a long Practi-  
ser of this Curious Art.

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*London, Printed for G. Conyers at  
the Ring in Little Britatn, and  
Jo. Sprint at the Blue Bell.*

Price 6 d.

D.1217/248



## To the Reader.

**C**ourteous Reader, for  
your Encouragement,  
to follow Profit and  
Advantage, after many  
Years Experience in things  
of this nature, I have  
thought fit to Publish this  
Book, which though small  
to appearance, yet contains  
so many useful things close-  
ly compacted, and free'd  
from mistakes; that I am  
bold to say, none that have  
gone before it, are worthy  
to be compar'd with it; and  
though the Matters herein  
contain'd are very curious,  
and after the newest Mode,

## The Preface

yet are they easy to be put in practice, without puzzling those that are desirous to Learn, and with the least Expence that may be ; the Excellency of the several Receipts , and other things duly weighed and considered.

It is a Work worthy to be Embraced by all Young Gentlcwomen , especially who would be seen in the well Management of Household Affairs ; treating chiefly of what is most necessary therein ; conducing to the praise of Woman-kind, in neat and curious Housewifery. As for Servants,



to the Reader.

wants, it will no doubt be a means to advance them to Preferment, by Enabling them to be Dexterous in their Undertakings, and not miss to please the Palates of such as they undertake to oblige. To be brief, it is one of the most celebrated and approved Books of Cookery, &c. that has step'd into the World; and so not doubting of its success in the Esteem of all unbiassed Persons, I take leave to subscribe my self,

Your Friend  
and Servant,

A. M.

## *Advertisements.*

Notable Things, or the Way to Save Wealth; shewing how to Live well and plentifully for 2 *d.* a day. To Brew without Malt or Hops. To make Bread of Roots, Herbs and Leaves of Trees. To save Shooes, Soap. To make German Balls. To Cure all sorts of Wounds by a Poultrice only. To save Coals, Candles. To make Coffee of Horse Beans. To feed Horses without Corn or Hay. To make read Ink-powder. To destroy all sorts of Virmin, with divers other notable things. Price 6 *d.*

The Merchants Ware-house Laid Open.

The Pious Man's Directions.

These Three Sold by G. Conyers at the Golden Ring in Little Britain, and J. Sprint.

## C H A P. I.

*How to Dress Flesh or Butchers Meat, sundry sorts of ways, Rabbits, Hares, Venison, Leverets, &c. with their proper Boiling, Ordering Sauces, Garnishing, Stuffings, &c.*

*A Leg of Mutton, the Royal way.*

**C**HOose your Leg of Mutton well Fleshed, and indifferent fat, then beat it well and skin it, take out the Huckle-Bone, then dridge it with Flour, put it in a Pan with Lard or fresh Seam. Seeth it with a small quantity of Broth, well seasoned with Mushrooms, Beatles and Truffles, and when it is near sod, fry a small quantity of Flour with an Onion; drop some Vineger into it, and a little beaten Lard,

A 5      soak

soak all well together, and serv<sup>e</sup> it up with Catchup and Anchovy Sauce : Garnish with Pomgranats, or Limon sliced.

*A Leg of Mutton Fricassed.*

Take out the Bones, and mince the Flesh very small with Suet and Lard, then farce the Skin with it, and sew it up very neatly, letting the Knuckle stick out: then soak it with good Broth and a bundle of sweet Herbs, fry unto it Mushrooms, Flour, and Fleaks, for to Garnish and Seeth them together: let the Sauce be well thickened, and season it with Oranges or Limons, to what sowerness you please, serve it Garnished with what you have over your small Fleaks.



*Neats Tongue, Fresh.*

Parboil it, then scotch it longways with a Knife, but not deep, then put it on a Spit and roast it; after it is pretty well done, blanch it, and serve it up cut in halves longways, with Rogoust,

*To Stew a Neats Tongue.*

Let the Tongue be tenderly boiled, and then the Skin taken off or blanched, cut it into thin slices, about the bigness and thickness of half a Crown, fry it in sweet Butter, and put Mutton-gravy to it, also beaten Mace, Cloves, Nutmegs, Salt and Saffron; stew these well together, and put to them some yolks of Eggs well beaten up in Grape-Verjuice; give them

#### 4 *Cookery Refin'd.*

a tols or two, and the Eggs and Gravy being pretty well thickned, dish them up.

#### *To Stew a Pig.*

Take a very young Pig, and lay it to the Fire, and when it is thorow warm, take off the Skin, and divide the Body into as many pieces as you please; this done, take half a Pint of Whitewine and a Pint of strong Broth, mince an Onion or two very small with some sweet Herbs, with sliced Nutmeg and beaten Pepper, Anchoves, Elder-Vinegar, sweet Butter and Gravy; so stew it, and dish it up; Garnish with Manchet, sliced Oranges, or Limons, &c.

#### *A Brest of Veal Farced.*

Take some Veal, and Mince  
it

## *Cookery Refin'd.* 5

it well, mingle with it minced Beef-Suet, sweet Herbs chopped small, season them with Pepper, Cloves, Mace, and Nutmeg, a seasoning of Salt and three raw Eggs; then after you have filled the Brest at the lower end, prick it up, then stew it between two Dishes, in Whitewine and blades of large Mace, put to it Parsly, Sorrel, and sweet Marjoram finely bruised, with the Marrow of a Beef-bone, let it have a walm or two, and then Dish it up on fine Sippets, Broth it, and Garnish it with sliced Limon, then run it over with beaten Butter, and so serve it up.

### *A Leg of Veal Farced.*

Take out all the Veal, and leave only the Skin and Huckle bone together, mince the Meat  
with

## 6 *Cookery Refin'd.*

with Beef Suet and sweet Herbs ; season it with Nutmeg, Ginger, Cloves, Pepper, Salt, and fine bruised Shelots, yolks of Eggs quartered, Pistachio's, Pine-apple seed, boiled Chestnuts, and Artichoaks ; mix all these with the minced Veal very finely, stuff it into the Skin again, and boil it with as much Water as will cover it ; adding over and above a Pint of White-wine, and when it is boiled, put some of the Broth into a Pipkin, with Pistachio's, Pine-apple seeds, Marrow, and Mace ; stew them well, and Broth it with them on fryed Sippets, which serve for Garnish, then run it over with Butter.

*A Brest of Veal, Roasted with a Pudding.*

Open the lower end of it, close  
be.



between the Skin and the Ribs, then take the lean of a leg of Veal, free from strings and sinews, mince it small with Tyme, Marjoram, and other sweet Herbs, as best pleases your Palate, then beat Cloves and Mace and yolks of Eggs small together, and with this Mixture fill up the vacant place, skewering it up, and laying it to the Fire as another Brest of Veal: save all the Gravey that comes from it, separated from the Fat, which beat up with Butter, and the Juyce of Oranges for Sauce: Garnish with slices of Oranges.

*Steaks of Pork broiled.*

Skin a Loyn of Pork, cut the leaner Flesh into thin slices, then beat them well with a Rowling-pin, strow them with  
Flour

## 8      *Cookery Refin'd.*

Flour, Salt and Sage, small shred; and being broiled, dish them up with Butter, Vinegar, Mustard, and Sugar, well beaten together; Garnish with Parsley.

*Chines of Veal, a curious way.*

Stew the whole Whitewine, strong Broth and Caper-Liquor; lay slices of interlarded Bacon, then add Cloves, Mace, Gravy, whole Pepper, Sausages of minced Meat, the Skin taken off, and they made into little Balls, some Marrow, Salt, and sweet Herbs of various sorts well bruised, and put them to seeth in the Broth a quarter of an hour before you dish your Chines, then dish up on *French Bread* or Sippets, and Broth it; then run it over with Butter and Grape-Juice; Garnish with sliced Limon. To

*To dress a Chine of Mutton or Veal,  
in Barley-Broth.*

Take a Chine, joynt it, and put it into a Pipkin with strong Broth, and when it boils, skum it, and add some *French* Barley proportionable to your Broth: the Barly being first boiled in two or three Waters, with Cloves, Mace, and a faggot of sweet Herbs, some Raisons, Damask Prunes; or Corans, and no Prunes, with Marigold-Flowers; Boil it to an indifferent thickness, and serve it up on Sippets.

*Forced Meat,*

Take a Leg of Veal, take the Meat out of the Skin leaving the Knuckle to it, and mince it small with some Beef-Suet and  
sweet

Sweet Herbs ; so season it with Mace, Ginger Pepper, Nutmeg, Salt and a Clove or two of Garlick, and 3 or 4 Eggs, whole or in quarters: beat up a few yolks of raw Eggs with White-wine, and put to it to moisten it: then with this Composition fill up the skin, and sew it close, that the Meat break not out in boiling ; then in some of the Broth boil Pistachio's and Chervil ; mix them with Marrow and boiled Artichoke-bottoms, stew them well together, and then have some fine Toast of fried Manchet finely carved : Being boiled, dish it up on French Bread, fried Toast, and Sippets round about it, Broth it, then run it over with melted Marrow and your other Materials, and after with beaten Butter, Garnish with sliced Limon, and pickled Barberies.

And



*Cookery Refin'd.* 11

And thus with a little Variation, you may make any sort of Forced Meat.

*To Hash Calves Heads.*

Boile a Calves Head tender ,  
and when it is cold, take one half  
and broil or roast it as white as  
may be, take the other half and  
slice it into thin slices, fry it  
with clarified Butter, then put  
it into a Dish, and stew it with  
some sweet Herbs, as Tyme,  
Rosemary, Savory, &c. season  
it with Salt, Whitewine or Cla-  
ret, and some good Mutton-  
Gravy, a little Pepper and Nut-  
meg ; then take the Tongue  
that is boiled, and a boiled piece  
of interlarded Bacon, and slice  
it into thin slices, fry it in a  
Batter compounded of Flour,  
Nutmeg , Cream, Salt and  
sweet Herbs finely chopped ,  
then

## 12 *Cookery Refin<sup>d</sup>.*

then season the Brain with Nutmeg and and sweet Herbs, Salt and the yolks of three or four Eggs raw, mince them and fry them in Spoonfuls, then stew the Meat, and being ready, Dish it, and lay the broiled side of the Head on the stewed side, then Garnish the Dish with the fried Meats, some slices of Orange, and run it over with beaten Butter, and the Juice of Orange.

### *Scotch Collops.*

Cut fine slices of a Leg of Veal, boil them well in White-wine, fair Water and Salt, a little, then make a Batter, of Flour and Eggs, pretty thin with Milk and water, and dip the Collops when thinly beated into the Batter: when well fried, poach Eggs, and laying them in the Dish, lay the Collops, some on

on them, and others round the Dish ; and thus you may do with Interlarded Bacon cut in thin slices, but then you must not par-boil it.

*Beef, the best way to Collar it.*

Take Flank-Beef well streaked with fat and lean, Salt it first with Common Salt 'till it has penetrated ; or else pickle it in a strong Brine that will bear an Egg ; then lay it dry, and rub it well over with Salt-Petre and Salt, and let it remain till it has taken in the Salt, hang it then two or three days and nights in a Chimney, take it down, and rub it well with fine beaten Nutmeg, Mace, Cloves and small minced Herbs ; so rowl it up with a little Marrow, Suet, and sweet Herbs in the inward foldings ; tye it  
Col-

#### 14 *Cookery Refin'd.*

Collarwise with basts very tight, boil it with some Bay-leaves and sweet Hay: then being enough, set it to cool: and it will prove of a good colour, eat short, and be of a pleasant taste.

#### *To Collar a Pig*

Take a Pig, of about a month or six weeks old, open it, and take out the Bones, then season it well with Salt, and Pepper, a little Mace, Nutmegs and sweet Herbs, and when it has taken the seasoning, rowl it up as the former, boil it, not too tender: then make a Pickle of Vinegar, Salt and boiled Water well skummed: add whole Pepper, Mace and Cloves, cover it with Bay-leaves in an Earthen upright Pot, that may be deep enough, so that the Pickle be an Inch above it.

*To Dry Eeef, after the Dutch  
Fashion.*

Take Flank-Beef, moderately interlarded with Fat, lay it in good Brine-Pickle 10 days, then take it out, and press it well between two coarse Linnen Cloaths, then Salt it with dry Salt, and let it lye three or four days in a dry place: after that, with a little warm Water and Vinegar, wash off the Salt, and drying the Flesh, hang it upon Hooks in a windy place 48 Hours, then put it into a Kiln, or hang it up in a Chimney to dry about six Weeks, or as you find it dry well, and hard, then press it flat, or cutting it thin, rowl it up, and it will cut like Wax, and look as red as Bacon eating with a curious flavour.,



*To Collar Neats-Feet, to eat like  
Brawn.*

Take large Feet, boil them indifferently, not very over tender, open them on the inside, and take out the Bones, season them with Salt; then putting some Beef-Suet, Hogs-Lard, and sweet Herbs finely minced, within each Rowling, rowl them up, and boil them again somewhat more tender, and then put them into a Sauce made of Verjuice, and Water, seasoned with a little Salt, put to them Mace, Cloves, and slices of Nutmeg, and keep them under the Liquor; and being cut for use, they will look and taste like Brawn.

*To Stew Mutton, or Lamb.*

If you design to stew a Rack or Loyn, &c. chop it into Steaks, and lay them in a deep Dish or Stewing-Pan, and put to them half a pint of Claret or White-wine, as much Water, some Salt and Pepper; put thereon four whole Onions, a fagot of sweet Herbs and large Mace, cover them close, and stew them leisurely about two Hours, turn them, and when enough, serve them up on Sippets garnished with Parsley, Marigold-flowers and Limon-peel.

Or for change, being half-boiled, chop some sweet Herbs and put to them, and give them a walm, and serve them on Sippets with scalded Goosberries: Garnish with Barberries, Grapes, or Limons.

*To Roast a Pig.*

Scald and draw it, wash it clean, and dry the inside of it with a Linnen Cloth, put some Sage and a crust of Bread into the Belly of it; prick it up, and baste it a little at first with Water and Salt, then with Butter mix'd with a little Salt: and when it is well roasted, make Sauce of the Sage finely minc'd, Corans well boil'd in Vinegar and fair Water, add to them the Gravey of the Pig and a little grated Bread, the Brains, some Barberries and Sugar; give them a walm or two, and serve up the Pig in this Sauce with a little beaten Butter.

*To Roast Red Deer.*

Take a Side or half Haunch, and either lard them with small Lard, or stick them with Cloves, but parboil them before you lard them, and then roast them. The Sauces for this, as well as in many other cases, are various, as Gravey, sweet Herbs chop'd small, and boil'd with it ; or Gravey only ; or the juice of Oranges or Limons, and Gravey of Gallendine Sauce made with strain'd Bread, Vinegar, Claret, Cinamon, Ginger and Sugar ; strain it finely with the beaten Spices, boil it up with a few whole Cloves, and a sprig of Rosemary.

*To Stuff or Marce Venison.*

To do this, stick it with  
B 2                      Rose

## 20 *Cookery Refin'd.*

Rosemary, Thyme, Savory, or Cloves; or else with all manner of sweet Herbs minc'd with Beef-suet; lay the Cawl over the half Haunch or Side, and so roast it.

### *To Bake Fallow-Deer.*

Bone and Lard your Venison with Lard as big as your little Finger, season it with Pepper and Nutmeg, each two ounces, and four ounces of Salt; stick the outermost fleshy part with Cloves, and lay it in a large Pan, puting Claret, and some strong Broth made of the spare Bones, or of Beef-bones, to it: spread over a laying of Beef-Suet, and some small sprigs of Rosemary; Sauce it with the Gallendine-sauce beforementioned.



*To Roast a Shoulder of Mutton  
with Oysters.*

Take a Shoulder of Mutton, well fleshed, open it with the point of a Knife, and stuff it in all convenient places with Oysters, seasoned with Salt and Nutmeg, baste it at first with Claret, then with its own Gravey: when it is roasted enough, serve it up with stew'd Oysters, Anchovey, and the Gravey; garnish with Greens and Flowers, or in Winter with Capers, Olives and pickled Barberries.

*Mutton-Tongues Roasted.*

Parboil them, and take off the Skins; cut them in the midst, then baste them, that fine Crumbles of Bread and Salt may stick on them. Roast

## 22 *Cookery Refin'd.*

them on a Lark-spit, Sauce them with Butter, juice of Limon, and Anchovey: Garnish in Summer with green Grapes, scalded Gooseberries, and Parsly: in Winter, with Capers, Limon-peel, and Mushrooms.

### *Beef in Eslashade.*

Cut your Keef into thin slices, and when they are well beat, flour them, pass them in the Pan with Lard; then put them in a Pot or Earthen Pan, with good Broth: season with Nutmeg and Ginger, and serve them up with Soup and Cutchup.

### *Young Rabits, with Ragoust.*

Pass these, when dissected, in a Pan, with a little Flour mix'd with Butter, then soak them

them over a gentle Fire in strong Broth: season them with Capers, Juice of Oranges or Limons, and a bundle of Herbs or Chibols: serve them up in the Broth and Sippets, garnish'd with Limon-peel and Greens.

*To Roast a Hare, with the several  
Stuffings and Sauces.*

Strip your Hare, set it, and lard it with small Lard, stick it with Cloves, and make a Pudding in his Belly with grated Bread, beaten Cinamon, grated Nutmeg, Salt, Eggs, Cream and Sugar: make it stiff & good, and when you have filled the Hares Belly with this Pudding, roast it. If you would have the Pudding yellow, put Saffron to it, if green, the Juice of Spinage.

## 24 *Cookery Refin'd.*

*The Sauce for Hares, if properly beaten.*

Take Cinamon, Ginger, Nutmeg, boil'd Prunes and Corans strain'd, muskified Bisket-bread beaten into powder, sugar and Cloves, all boil'd up as thick as Water-gruel, and then strain'd through a pretty large Sieve.

*To Broil Fat Venison.*

Take half a Haunch, and cut the fattest part into the thickest slices, about half an Inch thick, salt and broil them on the glowing Embers, and being well soaked, Bread them over, and serve them up with Gravey only; garnish with Limons slic'd.

*To Broil Brawn.*

Cut a Collar of Brawn in 6 or 7 slices, lay it on a Plate on Embers in the Oven, and when it is broil'd, serve it up with the juice of Oranges, Pepper, Gravey, and beaten Butter.

*To Hash Rabits.*

Wipe your Rabbit clean, and cut off the legs, wings and thighs, also the head, and part the chine in 4 pieces, and put them into a Pipkin or Pan, and add a pint of White-wine to them, and as much Water, gross Pepper, slic'd Ginger, Salt, Thyme and other sweet Herbs finely shred, with a few blades of Mace, and stew them for about two hours: and a



## 26 *Cookery Refin'd.*

little before you Dish it, take the yolks of about 6 new laid Eggs, beat them up with Grape-Verjuice, and giving it a walm or two on the Fire, presently serve it up hot.

### *To Hash a Hare.*

Cut the Hare in pieces, wash it clean in Claret and Water, strain the Liquor and parboil the quarters; put them into a Dish with the Bread, when you have scorched them; cut the chine in 2 or 3 pieces, put to them 2 or 3 great Onions cut in quarters, and some of the Liquor in which it was parboil'd, stew it between two close covered Dishes till it be tender, then add Pepper, Nutmeg and Mace; serve it on carved Sippets, and run it over with beaten Butter, Limon-

mon-juice and Marrow; garnish with slices of Limon and Barberries.

*Beef A-la-mode*

Beat it well, and lard it with large Lard, after that, put it into a Pot, and seeth it with good Broth, adding a bundle of sweet Herbs, a little Mace, Nutmeg, Cinamon, Cloves and Pepper; and being enough, serve it up with the Broth.

*A Rack of Pork Carbonado'd.*

To do this, take off the Skin, and cut it into slices, strow on it some Fenel-seeds whole, and salt it well; broil it on a soft Fire, and when it is enough, serve it up with Pepper and Vinegar.

## 28 *Cookery Refin'd.*

### *A Brest of Mutton with Artichokes.*

Pass it in the Pan with melted Lard and Butter, then put it into a Pot with good Broth, season it with Salt, and when it is parboil'd, pass it again in the Pan with slic'd Turnips, mix them together, adding a little Lard fry'd with Flour and an Onion finely minc'd, and with some Vinegar and a bundle of Herbs, boil it again, till enough; serve it up with the Broth, and Juice of Oranges; garnish with Parsley and red Beet roots.

### *To Roast a Neats Tongue.*

Boil it tender first, and blanch it, cut a hole in the great end of it, and take out as much of the Meat as you can, without break.

*Cookery Refin'd.* 29

breaking the Tongue ; mince it with sweet Herbs and two Pippins, the coars taken out ; also the yolk of a hard boil'd Egg, some Beef-suet and beaten Ginger, fill the vacancy with this, and stop up the hole with a Cawl of Veal or other Cawl ; then lard and roast it.

As for your Sauce, make it of Gravey, Butter, Nutmeg, a little Limon-juice ; garnish with slic'd Limon, Limon-peel, and Barberries.

*A Lcyn of Veal in Ragoust.*

Cut it into Ribs, then flour it well, and pass it in a Pan with Lard, put the whole in a Pot, and stew it with a little Broth, Capers, Asparagus, and Truffle, and when all are well soaked, serve them up with  
the

### 30 *Cookery Refin'd.*

the Broth on Sippets ; garnish with Marygold-flowers and Limon-peel.

#### *Beef, after the Marotte.*

When it is sodden near well, then lard it with large Lard, and after it has been well seethed, pass into it an Onion and some Shalots well bruised ; serve it up in the Broth with Capers.

#### *Sheeps-Foot Fricassed.*

Slit Sheeps-feet when boiled, take out the Wool between the Toes, and pick off any other very clean ; put them into a Frying-pan with a Ladle of strong Broth, a little Salt, and a piece of Butter ; and when they have fry'd a while, put to them some pick'd Parsly and  
green



*Cookery Refin'd.* 31

green Chibols, some young Spearmint and Tyme finely shred, mingled with a little beaten Pepper; and being almost fry'd, make a Leer for them with the yolks of Eggs, some Nutmeg, Mutton-gravey; then squeez on them a Limon or two, and serve them up garnish'd with Greens.

*Calves-Feet and Sheeps-Trotters,  
in Ragoust.*

After they are pretty well boil'd, take them out and flour them; pass them in a Pan with Lard, and stew them with a little Broth, a bundle of sweet Herbs, and a Limon quarter'd, add a little serarced Flour; make short Sauce; and garnish with Capers and Samphire, and put some into the Sauce finely shred.

*To*

## 32 *Cookery Refin'd.*

### *To Roast an Udder.*

Season it with Nutmeg, Pepper, Cinamon and Ginger, then take off all the skinny part, spit and roast it; baste it with sweet Butter, and sweet Herbs small minc'd; and being roasted, dress it with grated Bread and Flour, beaten Mace and grated Nutmeg, mix'd with Sugar; serve it up with Sugar and juice of Oranges, and garnish with slic'd Limon.

### *To Roast Olives, on a Leg of Veal.*

Cut a Leg of Veal in thin slices, hack them with the back of the Knife, strew them with minc'd sweet Herbs, grated Nutmeg, and Salt; then take grated Bread, minc'd yolks of hard boil'd Eggs, Co-  
rans

rans and Sugar, well mix'd together, and strew it on the Olives: then roast the pieces up in little rowls, and spit them: put a Cawl of Veal about them: then roast and baste them with sweet Butter: and when roasted, make Sauce with some of the Stuffing, the Gravey dropping from them, and Verjuice, seasoned with Sugar, and serve the Olives on it.

*Pork Roasted, with proper Sauces  
belonging to it.*

Take a Chine of Pork, and with Sage draw it on both sides when it is spitted, so roast it: and in this manner you may roast any other Joint, as Back, Breast, Loyn, Sparrib or Harlet, being salted a Night or two.

1. The

### 34 *Cookery Refin'd.*

1. The Sauces are, chopp'd Sage and Onions, boil'd together with Pepper.

2. Mustard, Vinegar, and Pepper.

3. Apples par'd and quartered, boil'd in fair Watet, then beaten up with Sugar and Butter.

4. Gravey, Vinegar, Onions, and Pepper.

5. Sugar well beaten with Mustard, and a little Vinegar.

#### *To Roast Calves-Feet.*

Let them first be tender boil'd. then blanch them, and lard them thick, put them on a small Spit and roast them: serve them up in a Sauce made of Vinegar, Sugar, Butter and Cinamon: garnish with slic'd Oranges.

C H A P. II.

*How to dress Fowl after the newest  
Mode, with their particular  
Bastings, ordering Sauces, and  
Garnishings, Serving up &c.*

*To Boil a Dish of Pullets, Capons,  
Chickens, &c.*

**S**ERVE them either with the  
Bone, or when they are bo-  
iled, then take off the Skin  
whole, with the Legs, Wings,  
Neck and Head on: mince the  
Bodies with some fat of Bacon,  
or Beef-Suet, season them with  
Pepper, Nutmeg Cloves, beat-  
en Ginger and Salt, a few sweet  
Herbs finely minced: and then  
mince the yolks of three hard  
Eggs: add some Sugar, whole  
Grapes



### 36 *Cookery Refin'd.*

Grapes, Barberries, and Pistachio's; with this Composition fill the Skins, and prick them up in the back: so stew them between two Dishes with some strong Broth, Whitewine, large Mace, Marrow, Goosberries, Butter, and sweet Herbs: then give them a walm or two, and serve them up on Sippets with Marrow: garnish with sliced Limon and Winter-Corans.

#### *A Rare Fricassey*

Take six Chickens and six Pigeons, scald and dress them, let the Heads be on, and set them, prepare Sweetbreads and Lamb-stones, blanched, parboiled, and slit, Flour the Sweetbreads for the most part, and cut off the tops of Asparagus an Inch long, put in finely minced the yolks of two Eggs, Pistaches  
and

and the Marrow of six Marrow-bones: then have a suitable Frying-Pan, fry the Fowl with good sweet Butter, then put that out, and put in Mutton-Gravy, some large fried Oysters, and season with a little Salt: then put in the hard yolks of Eggs, and more Sweetbread not yet fried, half the Marrow, the Pistachio's, and Asparagus: so stew them well in a Stewing-pan with some grated Nutmeg, Pepper, Cloves and a little Whitewine: then put in the yolks of ten Eggs well beaten with Verjuice, some beaten Mace, then slice *French-bread*, and lay it modishly in a Dish set over a Chafing-dish of Coals, soak them with good Mutton-Gravy, then give the Fricase two or three walms over the Fire, and pour it on the Sippets: garnish with fried Sweetbread

### 38 *Cookery Refin'd.*

Bread, Oysters, Marrow, Pistaches, slit Almonds, and squeeze in the juice of two or three Oranges.

#### *To Stew Pigeons, the French Way.*

The Pigeons being drawn, make searsing or stopping of minc'd sweet Herbs, mince some Beef-suet or Lard, grated Bread, Corans, Cloves, Pepper, Mace, Ginger, Sugar; put to them 3 or 4 raw Eggs, and having larded the Pigeons, when they are half roasted, stuff them with the aforesaid Farcing; put boil'd Cabbage stuck with a few Cloves round about them, and bind up every Pigeon severally with Thread, then put them into a Pipkin with strong Mutton-Broth, 3 or 4 yolks of hard Eggs small minc'd, some large Mace,

Mace, whole Pepper, Cloves, Salt and a little Whitewine: and being boil'd, serve them up on fine carved Sippets; strew on them beaten Cinamon, Ginger, and Sugar: garnish with Parsly and Barberries.

*A Dish of Chickens Stew'd, or Pigeons.*

Boil them in Water and Salt, take Turneps and cut them in slices, then cut them like Lard, an Inch long, but very small: put a good quantity of them into a Pipkin with two or three Spoonfuls of Butter, and three or four Spoonfuls of strong Broth, add a little Wine-Vinegar, some Pepper, Ginger, and Sugar, season with Salt, and let them stew leisurly about two hours, adding some Mace, and more Butter, so much as is suffi-

#### 40 *Cookery Refin'd.*

sufficient: then put them on Sippets, and run them over with Butter, the yolks of Eggs, and Cream well beaten together: garnish with Mushrooms, Barberries and Capers.

#### *To Boil a Duck the French Way: or other Water-Fowl.*

Boil it in Water and Salt, and then take it out and lard it, being about half boil'd, then give it about twenty turns on a Spit: after that, emptying the Water, put it into the Pot with strong Broth, a little White-Wine, some Chesnuts that have been boil'd and slic'd, and a pint of large Oysters, taking the beards from them, two or three Onions slic'd, some small Mace: add a little beaten Ginger, and a Crust of grated *French Bread*: then Dish up the  
Fowl



*Cookery Refin'd.* 41

Fowl on Sippets, and garnish  
with Greens, or Flowers, the  
Oysters, Chesnuts, &c.

*To Boil Chickens, the Dutch  
Fashion.*

Boil them in good Mutton-  
Broth, put in a blade or two  
of Mace, and a fagot of sweet  
Herbs, Sage, Spinage, Mary-  
gold-leaves, Endive, Sorrell  
and Parsly, and when boil'd,  
serve them up on Sippets; gar-  
nish with Parsly.

*To Stew Mutton or Lamb in strong  
Broth.*

Take a Chine or any Joint,  
stew it in pieces or whole, with  
strong Broth and White-wine,  
scum it well, and put to it  
some Oyster-liquor, Salt, &  
a bundle of sweet Herbs, whole  
C Pepper,

## 42 *Cookery Refin'd.*

Pepper, Mace, two or three great Onions, some interlarded Bacon cut like small Dice, boil'd Chesnuts, blanch'd Almonds and Capers; then stew Oysters by themselves, with Mace, Butter, Thyme, two or three large Onions, and some green Grapes; garnish with Limon-peel, Oysters, Capers, Mace, and Chesnuts slic'd.

*Meats most proper to make Stew'd Broth.*

Take a Leg of Beef, Marrow-bones, Capon, a Loyn or Rack of Mutton, or a Knuckle of Veal, boil these, or either of them in fresh Water, skin them well, and put in a bundle of sweet Herbs, whole Cinnamon, large Mace, and Ginger bruis'd a little. Tye the Spices up in a little Rag, then beat  
Oat-

Oatmeal small, and straining it, put it to the Broth; then likewise have boil'd Prunes and Corans, strain them also, put them in with whole Raisons and Corans; but boil not the Fruit too much; and about half an hour before you dish it up, put in a pint of Claret, and some Sugar: Dish the Meat on fine Sippets, and Broth it; garnish with Limons, Prunes, Corans, Mace, Sugar. And thus you may Broth any sort of Meat, usual for stew'd Broth.

*Divers Sauces for Mutton.*

1. Water, Claret, Onion slic'd, Nutmeg and Gravey boil'd up pretty thick.

2. Capers, Gravey, Samphire and Salt stew'd together.

3. Salt, Pepper and the juice of Oranges.

B 2

4. Oni-

#### 44 *Cookery Refin'd.*

4. Onion, Oyster-liquor, Claret, Cinamon, Capers, Broom-buds, Nutmeg, Gravey and Salt, boil'd up.

5. White-wine, Gravey, large Mace, Butter, thickened with two or three yolks of Eggs.

#### *Sauces for Veal.*

1. Gravey, Claret, Nutmeg, Butter, Sugar, Vinegar, and the juice of Oranges.

2. Vinegar and Butter.

3. All manner of sweet Herbs chopp'd small, with the yolks of two or three Eggs; boil them in Vinegar, Butter, and a little grated Bread; put in a whole Clove or two, some beaten Cinamon, and Sugar; put it under the Veal, and garnish with slices of Limons and Oranges.

Claret-sauce of boil'd Carrots,

*Cookery Refin'd.* 45

rots, and boil'd Quinces, stamp'd and strained, with Nutmeg, Rose-Vinegar, Limon, Pepper, Sugar and Verjuice: boil them to an indifferent thickness, with whole Cloves.

*Sauces for Venison.*

1. The juice of Limons and Oranges, with Gravey.

2. Gravey, sweet Herbs finely minc'd, and boil'd up with Claret.

3. A Gallandine, made with strain'd Bread, Claret, Vinegar, Cinamon, Sugar, Ginger: strain it, and the Spices being finely beaten, boil them up with a sprig of Rosemary, and a few Cloves.

4. White-bread boil'd in Water pretty thick, put to it a little Claret, Butter and Sugar.



## 46 *Cookery Refin'd.*

If you stuff or farce Venison, stick it with the small tops of Rosemary, Thyme, Savory, Cloves; or with all manner of sweet Herbs minc'd with Beef-Suet; lay a Cawl over the Side or half Haunch, and so roast it.

### *Sauces for Pork.*

1. Gravey, chopt Sage and Onion, and Pepper, well boil'd up together.

2. Gravey, Onions, Vinegar and Pepper.

4. Apples par'd, and boil'd in fair Water; seasoned with Butter, Sugar, and bits of Cinnamon.

5. Mustard, Vinegar, Pepper and Sugar.

### *Sauces for Rabbits.*

1. Put Vinegar and shred Parsly, with an Anchovy.

2. Sage

*Cookery Refin'd.* 47

2. Sage and Parsly minc'd, and made up into little Balls with Butter; fill the Belly with this, and make Sauce of the Stuffings and Gravey.

3. Beaten Butter, the juice of Limon, and Pepper.

4. Onions boil'd soft in two or three Waters, strain the pulp through a coarse Cloth: put Butter, chopt boil'd Parsly, Anchovy, and a little White-wine.

*Sauce for Hares, or Leverets.*

Nutmeg, Ginger, Pepper, beaten Cinamon, boil'd Corans and Prunesstrain'd, muskif'd Bisket, Bread grated, Sugar and Cloves: boil these in fair Water and White-wine, to the thickness of Watergruel.

48 *Cookery Refin'd.*

*Sauces for Lamb.*

That for roast Lamb, may for the most part be the same with Mutton, adding Sallads and Pickles; but for a boil'd Leg of Lamb, Goosberries, Sugar and Rosewater.

*Chickens or Capons, with White Broth.*

First boil either of these with Water and Salt, then take three Pints of strong Broth and a Quart of White-wine, stew the Fowl in a Pipkin with a quarter of a Pound of Dates, and half a Pound of fine Sugar, large Mace, four or five blades, the Marrow of three Bones, a handful of white Endive cut small; let them stew very leisurely, and being well stewed, strain in the yolks of ten Eggs with some of

of the Broth, before you Dish up the Capon or Chicken, put in the Broth and keep it stirring, that it may not curdle.

Then garnish with Marrow, large Mice, Dates, Endive, preserved Barberries, and sliced Oranges, make a Leer of Almond-paste, and Grape-Verjuice.

*A Partridge Hashed.*

Take a brace or more of plump Partridges, and being roasted, let them cool, and mince them, stew them with Mutton-broth, keep the Pinions, Rumps and Legs, stew them a part, and slice an Onion or two into the Broth with some grated Nutmeg; and when enough, cover the bottom of the Dish with Sippets of French Bread: then putting the

50 *Cookery Refin'd.*

Hash on the Bread, lay the Legs, Pinions and Rumps on it, with fryed Oysters and sliced Limon; stew on it the yolks of hard Eggs, strain for Sauce the juice of Oranges and beaten Butter; garnish with Capers and Olives.

*To Hash any Land-Fowl.*

Take a Pheasant, or what you please, hash the Wings in curious thin slices, leave the Legs and Rumps whole, and put them into a P pkin or Stewing-Pan with strong Broth and Nutmeg, some pickied or stewed Mushrooms, an Onion thinly sliced, as the Pheasant or other Fowl is sliced, about the bigness of a three-pence, and in stewing, add Butter, and Gravy; then Dish it on thin Sippets, lay the Rumps and Legs on the Meat



## *Cookery Refin'd.* 51

Meat, run it over with beaten Butter and Limon-juice, then garnish with Lim on-peel.

*To dress Goose-giblets, or the Giblets of any Fowl.*

Boil them whole, and being well scalded, put them into Water and Salt again over the Fire, with some blades of Mace, then put them into a Pan, and stew them with Butter, Gravy, Pepper, juice of Limon, Gooseberries, Barberries, scalded Grapes, and some slices of Limon.

Or for variety, you may use the yolks of two or three Eggs, beaten Butter, Cream, a little Sack and Sugar, for Leer.

*A Hen or Pullet Roasted.*

Make Choice of a good  
plump

## 52 *Cookery Refin'd.*

plump one, full of Eggs, and roast it with ordinary Basting and Flouring, then take it off the Spit, and break it up; and taking the brown from the Joints, mince it into small slices, but save the Wings and Legs whole, with the Rump likewise, and stew it in Gravy; season it with a little Salt and minced Limon, and let the minced brown be laid in the middle of the Dish, and the Legs, Wings, and Rump round about it.

Garnish with with yolks of hard Eggs, minced small, and some slices of Orange. Make your Sauce of the yolks of four hard Eggs minced, a little Claret, drawn Butter, Gravy, and the Juice of a Limon.

*Cookery Refin'd.* 53

*To Roast a Capon, Pullet, &c.  
a good way.*

Spit your Fowl, and lay it down at first to a gentle Fire, farce or stuff it with the yolks of Eggs well boiled and beaten, mixed with some Butter, Claret-wine, the juice of Limon: and a little Salt, seperate the Gravy from the fat, and boil it up with a little Claret, drawn Butter, and the juice of an Orange or two; garnish with Marigold-flowers and sliced Orange.

*To Roast Partridges, or Plover, &c.*

Roast them gently, that they may not be too dry, and make a Sauce of Water, Salt, grated Bread, the Heads and Necks of  
the

54 *Cookery Refin'd.*

the Fowl season'd with a little Pepper, and a slice or two of Onion, strain out the liquid part when well boiled, and add the Gravy, beat it up with some Butter and a little Nutmeg, and Dish the Fowl ; garnish with Samphire, or other Pickles, and thus you may do in roasting any small Land-Fowl, but have liberty to vary the Sauce, as best suits your Palate ; though this mentioned is very pleasant.

*Partridges, or other small Fowl,  
Ericsed.*

Draw, truss, and roast them, and when they are near enough, cut them into quarters, and fry them with Onions finely sliced or chopped very small ; add to them half a pint of Gravy, two or three Anchovies, and some gra-

grated Bread, drawn Butter, and the yolks of two Eggs finely beaten with Whitewine, boil them till they come to a thickness, and Dish them up, garnish with Orange or Limon sliced and fried Manchet.

*To Fricase a Goose, Swan, or other large Water-Fowl.*

Roast the Fowl about three quarters enough, then scotch it with your Knife longways, and carve it over again, baste it with Butter and Salt, then place it in a Dish the skinny side downward, place it so before the Fire, that it may be kept gently hot; then turn it, and in a little time lay it on a Gridiron over a soft Fire, turning it often, and basting it with Butter; and when you suppose it enough, baste the  
up.



## 56 *Cookery Refin'd.*

upper side with Butter, and dridge it over with fine grated Bread, so froth it, and Dish it up.

Make a Sauce of Butter, Mustard, Sugar, and Vinegar, garnish with fried or roasted Sausages, slices of Limon or Oranges, and with Greens.

*Larks, or other small Birds, Roasted with Bacon.*

Spit these on a futable Spit, with a slice of Bacon well interlarded; between each Lark or other Bird, bind a Sage-leaf or two in like manner, and basting them with Butter, froth them up with a little Flour.

Make your Sauce of Claret, Orange-juice, sliced Ginger: and being heated a walm on the Fire, beat it up with Butter, and serve them up:  
gar-

garnish with Watercresses, Brooklime, or any wholsom Greens in season: and the same Sauce and garnish you may use for all fried small Birds.

*Snipe, Quail, Thrush, Black-Bird, &c. Roasted.*

Beware in pulling these, you break not their Skins, beat some sweet Herbs finely, mix them with a little Butter seasoned with Salt, put the Birds on a small Spit, stuffed with this, then with Thread tye their vents and necks, roast them gently; and when they are roasted, make a Sauce with Grape-juice a little Claret beaten up with some Butter, Mace, or Nutmeg: take out the farcing or stuffing, shread it very small, and pour the Sauce on it, then lay the Birds upon it in order.

*To Carbonade a Turkey.*

Let your Turkey be well fleshed, and about three quarters roasted, Scotch and cross it with your Knife, or as you did the Goose, and order in like manner, the management of it on the Gridiron over a soft Charcoal-fire: and being enough, Sauce it with strong Broth and Gravy boiled up with a quartered Onion, grated Bread, Anchovy, Nutmeg, and Butter, season with a little Salt, and Dish it up: powring on the Sauce, then garnish with Barberries, sliced Oranges and Limons.

*Woodcocks, Puffins, Goodwits, &c.  
to Roast.*

Pull them very clean, wash and truss them, put them on  
sutable

Sutable Spits, baste at a gentle Fire with fresh Butter, and when they plump up, and are almost enough, dridge them over with fine grated Bread, saving the Gravy, unto which put buttered Toasts : make your Sauce of an Onion, strong Broth, sweet Butter, grated Nutmeg, and putting the Toasts into it, serve the Birds up upon it: garnish with Greens, pickled Barberries, and French Beans, &c.

*To Roast or Boil Fowl with Shell-Fish.*

The Shell-fish in this case, are Oysters, Muscles, Cockles, Perwinkles, Shrimps, Prawns, any of these sorts of Fowl must be stewed in Butter, Whitewine, Nutmeg, the juice of Orange, Gravy. If you boil  
the

60 *Cookery Refin'd.*

the Fowl, in this case, it must be in Water seasoned with a little Salt, and kept well skummed, put in a bundle of sweet Herbs, and sliced Onions: when they are enough, chop the sweet Herbs and Onions small, and make up the Sauce with White-wine, Pepper, Sugar and Butter, then pour on your Shell-fish, and run them over with beaten Butter: as for the roasted Fowls, stick them with Cloves, and dridge them over with fine Bread, pour on the Shell-fish as before, Butter, and the juice of Oranges.

*To make a Grand-Sallad, for Capons and Chickens.*

Mince the Capons and Chickens, and slices of Veal and dried Neats Tongue very thin, Lettuce, small shread Olives, Mush.



Mushrooms, Capers, pickled  
Sampshire, Broombuds, Limons,  
and Oranges, slic'd Almonds,  
Raisons, blue Figs, Caparoons,  
Virginia Potatoes, Corans,  
pickled Oysters and Tarragon;  
placing each so well in its or-  
der, that it may appear curious  
to the sight, as well as the taste;  
laying each by it self; and gar-  
nish with Oranges and Limons  
quartered, or in slices, pour  
Olive-Oil and Vinegar, well  
beaten together, all over them.

*To Dress Goslings, or Young  
Ducks.*

Take the down off very clean  
in scalding, cut off the Necks  
close to the Body, also the  
Legs, and after the Goslings  
are blanch'd on the Fire, farce  
them with sweet Herbs and  
their Livers minc'd small: and  
when

## 62 *Cookery Refin'd.*

when they are half roasted, pass them in a Pan with Lard or Butter, and some yolks of Eggs seasoned with a little Nutmeg, Ginger and Salt, and serve up with Orange-juice, Butter, Gravey and Anchovy-sauce.

*To Sauce a Capon, Cock, or Turkey, or other Land-Fowl.*

Take those Fowls that are young, fat, and well fleshed, truss them, and lay them to soak with three or four Knuckles of Veal well joynted: boil them in a deep Brass Pan or Kettle, or in a large Earthen Vessel; with as much Water as will cover them an Inch and upwards, skum it as it boils, put in four or five blades of Mace, two or three roots of slic'd Ginger, four Fennel, and four Parsly roots slic'd: season  
it

it with Salt, and then the Fowl being tender boil'd, take it up, and put in other warm Liquor or Broth: then put to your sours'd Broth a quart of White-wine, and boil it to a Gelly: then put it into an Earthen Pan, and put your Fowl into it, with two or three Limons cut in quarters or slices, so cover it close, and keep it under the Souce or Pickle: and when you serve it up, garnish with slices of Limon, Barberries, Mace, Roots, Nutmeg, and some of the Gelly: you may put into the boiling a fagot of sweet Herbs, and some whole Pepper if you thing fit, but that will make the Broth black: and in this manner you may Souce any Land-Fowl.

## 64 Cookery Refin'd.

*To Hash Pigeons or Chickens, either whole or in pieces, with Turnips, &c.*

Cut Turnips like small Lard, about an Inch long, as many as a Quart-pot will hold, and put them into a Pipkin with three or four Spoonfuls of strong Broth, and a pound of Butter, a quarter of a pint of Wine-Vinegar, some Sugar, Pepper-Ginger and Salt. Let them stew leisurely, with three or four blades of Mace, the space of two hours: and being well done, put them into beaten Butter, with Cream and yolks of Eggs: so serve them up on fine Toasts or Sippets of French Breat: garnish with Greens: and in this manner you may order any kind of small Fowl.



*To Roast a Pullet with Eggs.*

Take a Pullet with Eggs, draw, truss and stuff her Belly with the yolks of Eggs, Butter, and a little fine shred Parsly: flour and froth her well, then go over with grated Bread, and a little powder of Cinamon; and when enough, make Sauce with Claret-wine, the juice of Limons, Salt, and the Gravey, mixing the Stuffing and the Pullet's proper Eggs with beaten Butter, and serve it up: garnish with Parsly, Marigold-flowers and Limon-peel: and thus you may Roast and Sauce any Land-Fowl with Egg.

*Wild-Ducks or Widgeons, Fricussed.*

When you have drawn and cleansed them, quarter them,  
D beat



## 66 *Cookery Refin'd.*

beat them on the back with your Cleaver or Rowling-pin, put them into a Pan with sweet Butter, fry them; and when almost fry'd, put into them about a handful of minc'd Onions, a little Thyme and other sweet Herbs: add a little Claret-wine with some thin slices of fat Bacon, a little fine minc'd Spinage and Parsly boil'd green and when the Fowls have fry'd a while, beat up the yolks of three or four Eggs with Nutmeg and Pepper, and put them into the Pan, add a Ladleful of melted Butter, and toss it: pour on your Leer, and lay the Bacon on the top of the Fowl: garnish with Green Barberries and slices of Oranges: and thus, in this manner you may dress any Water Fowl:

*Ducks, Teals, Widgeons, Moor-  
hens, or the like, Roasted.*

Draw, truss, and lay them down to a gentle Fire; let them roast leisurly, and flour them up, sprinkle on them a little grated Bread, with fine poudered Cloves: then for the Sauce, boil slic'd Onions in strong Broth, put to it a little Gravey; boil up the Gravey with the Onions, a little Nutmeg and Butter, strain it, and pour it on the Fowl: garnish with slic'd Oranges and Samphire, and thus you may do with other wild Water-Fowl.

*To Roast a Goose, with a Pudding  
in the Belly.*

Boil French Barley or Rice very tender, press out the

## 68 *Cookery Refin'd.*

Water, mix with it a little fine Flour, Corans, beaten Mace, Nutmeg, Beef-suet and sweet Herbs finely minc'd: stuff the Belly of the Goose with this, and lay it to the Fire, tying up the neck and the vent: baste it at first with Salt and Water, then with its own Dripping, save the Gravey, separate from the Fat, boil some Pippins tender, mix them with the Gravey and Butter, put them to the Pudding, and serve them up in separate Dishes.

C H A P. III.

*Breadings, or Dridgings, and cu-  
rious Sauces for Fowls of all  
kinds, &c.*

*Divers Dridgings for Fowl, &c.*

1. **B** Read, Salt and Sugar mixed well together.
2. Grated Bread, and Flour.
3. Grated Bread, Coriander and Fennel-seed, finely beaten.
4. Grated Bread and sweet Herbs, finely minced; or being well dried, beaten to powder.
5. Limon-peel or Orange-peel dried and Pounded, mixed with Bread and Flour.
6. Grated Bread, Sugar, Flour, and Cinnamon finely powdered.
7. Grated Bread, Nutmeg, Pepper

70 *Cookery Refin'd.*

per, Flour, Ginger, Sugar:  
and these on occasion may indif-  
ferently serve for Pig, Hare, Le-  
veret, Coney, and other Meats.

*Eastings futable for Fowl, &c.*

1. Water and Salt. 2. Fresh  
Butter. 3. Clarified Suet,  
Cream, and melted Butter.  
4. A bundle of Sage or Tyme  
dipped in Claret-wine, or Tyme,  
Sage or Parsley beaten into  
pouder. 5. Yolks of Eggs,  
juice of Oranges, Gravy, Bisket  
and Comfits for some large  
Fowl as Bustard, Turkey Pea-  
cock, Pheasant, &c. and these  
may indifferently serve for o-  
ther Meats.

*Divers Sauces for Hen, Capon,  
or Pullet.*

1. Beaten Butter with the  
juice



juice of Limon or Orange, white  
or Claret Wine. 2. Sorrel  
stamped small, laid on fine sliced  
Manchet, Vinegar and Sugar  
poured on them, Gravy,  
some slices of Oranges, beaten  
Butter and Sugar, Limon and  
Nutmeg stewed in them: or you  
may squeeze out the juice of the  
Sorrel only. 3. Butter, Grape-  
juice, Gravy of the Chicken, or  
Mutton-Gravy. 4. sliced Oni-  
ons, Salt Claret Wine, Gravy  
and Anchovy boiled up, strained,  
and well mixed.

*Divers Sauces for all small  
Land Fowl.*

1. Sweet Butter, and the  
juice of Oranges, beaten up  
thick. 2. Gravy, and the juice  
of Orange. 3. Boiled Parsley  
minced, and beaten up with But-  
ter and Vinegar very thick.

72 *Cookery Refin'd.*

4. Gravy, Claret-wine and Onions stewed well, and seasoned with Salt and Mace. 5. Minced Onions boiled in Claret almost dry, then put into the Gravy with Sugar, Nutmeg and Pepper. 6. The Gravy of the Fowl, Anchovy, Orange-juice and Butter.

*Divers Sauces for all manner of large Roasted Land Fowl, as Pheasant Peacock Turkey, Bustard, &c.*

1. Boiled Onions, stewed afterward with Water, Salt, Pepper, grated Bread, and the Gravy of the Fowl 2. Sliced Manchet, Butter, Gravy, beaten Pepper, grated Nutmeg and Salt, stewed with thin scraped Limon-peel. 3. Onions sliced and boiled in fair Water and Salt, beaten Pepper, Nutmeg, and

and a little Whitewine, Limon-  
 peel minced, and stewed toge-  
 ther: then put Butter Limon-  
 juice and Gravy to them. 4. Al-  
 mond-Paste and Crums of  
 Manchet, stamp them with  
 Sugar, Ginger and Salt:  
 strain them with Grape-juice  
 and the juice of Oranges,  
 and boil it very thick.

*Sauces for stubble, fat, or brand  
 Geese.*

1. Put a handful of Salt into  
 the belly of the Goose, roast it,  
 and make Sauce with Flour and  
 Apples sliced and boiled in Beer  
 or Ale till they may be mashed,  
 then put in Sugar, Cinnamon,  
 beaten Butter and the Gravy.
2. Beaten Cinnamon, Mustard,  
 Sugar, boiled Onions strained  
 and beaten up with Butter.
3. Barberries, Butter Mustard,  
 D 5 Sugar

## 74 *Cookery Refin'd.*

Sugar, Vinegar, the Liver minced, the Gravy, and Pepper.

*Sauces for Duck, Mallard, Widgeon, Teal, &c.*

1. Onions sliced. and Carots cut in little square bits boiled in Whitewine, some strong broth, some Gravy, minced Parsley, Savory and beaten Mace stewed and well mixed together. 2. The Liquor of Oysters, the Gravy of the Fowl, whole Onions boiled in it, Nutmeg and Anchovy. if the Fowl be lean, Farce and Lard them. 3. Vinegar and Sugar boiled to a Syrup, with a few Cloves and Cinnamon.

*Sauce for any kind of Sea-Fowl.*

Make a Gallandine with grated Bread, a quarter of a Pound  
of



of Sugar, beaten Ginger and Cinamon, Claret and White-wine-Vinegar, strain them, and boil them with whole Cloves, stir them with a sprig of Rosemary, add a little Saunders to colour it, and boil it to the thickness of Watergruel; and thus much may suffice for Fowl: Now I proceed to Fish, &c. :

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#### C H A P. IV.

*How to Dress the several sorts of Fish various ways, after the newest Mode; with their proper Sauces, Garnishes, &c.*

*To Stew a Carp, an excellent way.*

**T**H E Carp being well cleaned and scaled, and dried with



## 76 *Cookery Refin'd.*

with a clean Cloth, spit it, fry it with clarifi'd Butter, and when it is enough, put it into a deep Dish, with two or three Spoonfuls of Claret, a blade or two of large Mace, grated Nutmeg, and Salt; three or four slices of an Orange, and a quarter of a pound of sweet Butter; set it on a Chafing-dish of Coals close covered, and stew it up quick: so turn it, and when it is very well stew'd, dish it on very fine carved Sippets: run it over with the Sauce it was stew'd in, garnish the Dish with dry Manchet and some slices of Oranges: and in this manner you may stew Soles, Lobsters, Prawns, Cockles, &c.

*To Stew a Carp, the French way.*

Scale him well, and split him down the Back when alive,  
and

*Cookery Refin'd.* 77

and put him into the boiling Liquor; then take a large Dish or Stew-pan that will well contain it, and as much Claret-Wine as will cover it; put in three or four slices of Onions, and as many blades of large Mace, gross Pepper and Salt: and when it boils, put in the Carp and cover it close, and being well stew'd down, Dish it up with fine carved Sippets round about it, pour the stew'd Liquor on it with the Spices, Onion slic'd, Limon and Limon-peel; run it over with beaten Butter, and garnish with dried grated Bread.

*To Collar Eels, and Souse them.*

Take a couple of large Eels and strip them, part them down the back with a sharp Knife, take out the Back-bone, then

## 78 *Cookery Refin'd.*

then shred Parsly, Thyme, sweet Marjoram and other sweet Herbs; mingle them with Nutmeg, Salt, Pepper and Ginger very small, strow them on the inside of the Eels, and rowl them up like a Collar of Brawn, wrap the Collar round with a fine Linnen Cloth, and tye the ends of it close: so boil the Eels tender in Water, Vinegar, White-wine and Salt: but let the Liquor boil before you put in the Eels; and in this Liquor souce and keep it for use, garnishing with Greens, when you serve it up.

*To make a Spits-cock, or Broil'd Eel.*

Take a good large silver Eel and split it down the Back, then joynt the Back-bone: and being drawn, and the Blood wash'd out,

out, leave on the Skin, and divide it into four equal parts, salt them well, and lay them on a Gridiron, baste them with Butter or sweet Oil and Vinegar, let the Fire be gentle; and when they are well broil'd, serve them up with beaten Butter and the juice of Limon, garnish with Rosemary-tops.

*To Boil a Conger.*

Take a piece of Conger cleansed in Vinegar and Salt, and well scaled, then lay it in other Vnegar and Salt, with a slice or two of Limon, and some large Mace, two or three Cloves, and some slic'd Ginger; then set a boiling as much Whitewine and Water as will cover it: when the Liquor boils, put in the Conger with Salt and Spices, and being enough,  
put



## 80 *Cookery Refin'd.*

put in a Limon, and serve it up on carved Sippets ; make a Leer or Sauce with the juice of Oranges, beaten up with Butter : garnish with slic'd Limon, Ginger, and Barberries.

### *To Broil a Lobster.*

Slice the Tail round, and also the Claws in long slices, then take a Paper made like a Dripping-pan and lay it on the Gridiron, so that the Flame may not reach it, then lay in it some slices of the Lobster, seasoned with Salt and grated Nutmeg ; add some slices of a fresh Eel, tops of Rosemary, Sage-leaves, or two or three Cloves : or in the place of Sage, Bay-leaves and sweet Herbs small minc'd ; and being well broil'd, lay the slices decently, and serve them up with their



*Cookery Refin'd.* 81

their Gravey, beaten Butter and juice of Oranges, garnish with slices of Limon.

*To Roast a Lobster.*

Tye it to the Spit alive, bind the claws and tail, first baste it with Salt and Water, then with Butter, make the Sauce with Butter, Vinegar and Rosemary-tops tenderly boiled, and finely shred into it.

*To Stew Oysters, a good way.*

Take two quarts, or as you please, of large Oysters, par-boil them in their own Liquor, then wash them in warm Water, and dry them with a fine Cloth; pull away the Beards, and flour them, fry them in good sweet Butter very white, then dish them with some  
White-

## 82 *Cookery Refin'd.*

Whitewine or Claret, a little Vinegar, a quarter of a pound of sweet Butter, some grated Nutmeg, 2 or 3 slices of Orange, and some large Mace; season with a little Salt, and stew them: suffer them to take 2 or 3 walms, then pour the Sauce on them, and run them over with beaten Butter: dish it on Sippets, and garnish with slices of Oranges or Limons.

### *To Hash Oysters.*

Take about 3 quarts of large Oysters, parboil them, Sauce all the Liquor, mince two parts of them very fine, put them into a Stewing-pan or Pipkin, with half a pint of Whitewine, an Onion or two cut in quarters, blades of Mace, grated Nutmeg and Pistaches; add two or 3 spoonfulls of Vinegar, a quar-

*Cookery Refin'd.* 83

quarter of a pound of Butter, and some of the Liquor, season with Salt, Pepper, and a fagot of Sweet Herbs, fry them in Batter made of fine Flour, Salt, Eggs, and Cream ; green one half of it with the juice of Spinage and small minced sweet Herbs, dip them in the Batter, and fry them in clarified Butter: steep slices of Bread in the Gravy of the Hash, and cover the bottom of the Dish with it ; then pour on the Oysters and other things in order : make a Sauce of the juice of Oranges, beaten Butter, Whitewine, the yolks of 3 or 4 Eggs : Garnish with Limons sliced, searced Bread, Pistaches, Chesnuts, and fried Oysters.

*To Boil a Turbut.*

Boil this Fish in an equal mix-

## 84 *Cookery Refin'd.*

mixture of Whitewine and Water, seasoned with a little Salt, large Mace and Cloves, add sliced Ginger and a bundle of Tyme and Rosemary, when it boils up, put in the Fish, and skum it as it boils, and when it is half boil'd, put in Limon-peel; and when enough, serve it up hot in this Broth, with the Spices, Herbs, and sliced Limon on it; or dish it on Sippets with them, as garnish and run it over with beaten Butter.

### *To Calver Flounders.*

When they are alive, draw and scotch them well on the white side, have over the Fire a Pan with Whitewine-Vinegar in it, large Mace, beaten Cloves, sliced Ginger, an Onion, sliced tops of Rosemary, sweet



*Cookery Refin'd.* 85

sweet Marjoram, Tyme, Parsley, and Winter-Savory, season them with Salt, and when the Liquor boils, put in the Fish, cover the Pan close, let them boil quick, and serve them up hot or cold, with sliced Limon, the Herbs on them: garnish with Limon-peel: thus you may do Plaice, Soles, or any flat Fish.

*To Stew Plaice or Flounders.*

Draw and wash them clean, put them into a Stew-pan; put to them Claret or Whitewine, some Butter, sweet Herbs finely minced, Nutmeg, Pepper; a sliced Onion and a little Salt, and when they are enough, serve them up with Butter and Limon-juice, on carved Sippets.



## 86 *Cookery Refin'd.*

*To Boil Dace, Mullet, Garnet,  
Wivers.*

Draw these, wash them, boil them in Water and Salt, either split or whole ; but let the Water boil before you put them in, and when enough , dish them up on carved Sippets round about ; laying the white sides uppermost , garnishing with slic'd Limon, large Mace, Limon-peel and Barberries: sauce them with beaten Butter, a little Water, slic'd Limon, Grape-juice, or the juice of Oranges, strain'd with the yolks of two or three Eggs.

*To Broil Mullet, Dace, or Bream.*

Broil these with the Scales on, or without, as you please, lay them in a Dish with sweet  
Olives ;

## *Cookery Refin'd.* 87

Olive-Oil, Salt, and White-wine-Vinegar, some sprigs of Rosemary, Thyme and pickt Parsly ; then the Gridiron being well heated, lay on the Fish ; broil them over Embers on a soft Fire, basting them in what they were steeped in, the Herbs on it, and about the Dish sprinkle some Salt ; sauce them with beaten Butter and Vinegar, or beaten Butter and juice of Oranges ; and sometimes, for change, with Grape-juice, juice of Sorrel, beaten Butter, and the Herbs finely minc'd : garnish with slic'd Oranges, Limons, or Barberries.

### *To Fry Salmon.*

The properest piece is the Chine, cut it into as many pieces as you think convenient,  
flour,

### 83 *Cookery Refin'd.*

flour, and fry it brown and crisp, in clarified Butter.

*To dress Fresh Cod, a good way.*

Boil it, but not over-much, take it up, and dry away the Water with a fine Linnen Cloth. Sauce it with beaten Butter, Anchovy boiled, Parsley, and the yolks of hard Eggs grated small, scatter it over with stew'd Prunes or Shrimps, garnish with Parsley.

*To Roast Breems.*

Spit them with Butter and sweet Herbs in the belly, then when it is almost euough, broil them on the Gridiron, basting them with Butter, then sauce them with fresh Butter, Parsly, and Chibols; season the Sauce with Salt, Pepper, and Vinegar,

egar : and garnish with Greens.

*To boil a Pike in White-broth.*

Cleanse it well, and cut it in three pieces, then boil it in Water and Salt, with a fagot of Sweet Herbs, the Fish put in when the liquor boils, then take the yolks of six Eggs, beat them up with some of the Pike-broth, two or three Spoonfuls of Canary, Sugar, and melted Butter; set it on the Coals, and stir it, lest it curdle; then take up the Pike, and put the Head and Tail together, and so cleaving the body long-ways, take out the backbone, pour the Broth on it, garnish with Sippets, strewing Sugar about it.



*A Pike Roasted*

Scowr it well, and lard the back with Pickle-herring, then take Claret-wine and Oysters, season the Oysters with Pepper and Nutmeg, and put them into the belly of the Fish; intermixing the stuffing with Tyme, Rosemary, and Winter-Savory, Marjoram, and Onion finely bruised or minced; sew up the belly, and with two Sticks about the breadth of a Lath, lay the Pike to the Spit, baste it with Butter, Claret-wine and Anchovy dissolved, and serve it up in the Gravy, garnishing with Watercresses Brook-lime or such like Greens.

*Trouts, with Short-Broth.*

Dress them as new as may be,  
 slice



slice them proportionable to their bigness, and give some strength to the Short-broth; before you seeth them, dress them at the Gills, and pickle them; after that, let them seeth leisurly, lest the flesh part from the bones: after they are enough, serve them up with Parsly in a Napkin pleated, which garnish with Flowers in the Season.

*Perches, with Short-broth.*

Take them as soon as they come out of the Water, dress them at the gills, and put them into Short-broth seasoned with Pepper, Cloves, Mace, Limons, Orange-peel, Chibols, and an Onion: after they are sodden, take them out, skin them, and make a Sauce with a little of your short-broth al-

92 *Cookery Refin'd.*

laied with Vinegar, the yolk of an Egg, an Onion quartered, fresh Butter, Salt, and a little white Pepper, mix them well over the Fire, pour it on the Perch, and garnish with Parsly, Limon-peel, and Marigold-flowers.

*A Pike Broiled.*

Draw, scale it, and broil it whole, split and scotch it, and salt it, lay it on when the Grid-iron is hot, let it broil over a soft Fire, and baste it with Butter, turn it often, and when it is well enough, serve it up with beaten Butter, the juice of Limons, and garnish with tops of Rosemary and sliced Oranges.

*To Broil Mayrel.*

Draw them at the Gills,  
wash,

*Cookery Refin'd.* 93

wash, dry, and flour them, sprinkle them over with small minced Mint and Fennel; the Gridiron being hot, lay them on a soft Fire, baste them with Butter and Vinegar, or Oil and Vinegar : dish it up with beaten Butter, sliced Limon and Oranges; garnish with Parsly, Tyme and Rosemary-tops.

*To dress Smelts, an excellent way.*

Take them when they are new and stiff, dry them well with a Linnen Cloth, flour them, and fry them with sweet Oil or Butter, as best pleases you, then season them with a little fine Salt and Nutmeg; serve them up with Butter, Grape-juice and Anchovy; garnish with Greens.

## 94 *Cookery Refin'd.*

*To Roast an Eel, an Excellent way.*

Take a large Eel, and draw off the Skin whole as may be, take out the Intrails, wash it well in Water and Salt, then mince Tyme, sweet Marjoram, Sage, Winter-Savory, Rosemary, Pennyroyal, and two or three Anchovies, half a dozen large Oysters, beat them well with sweet Butter, and stuff the belly and gills with it, then draw over the Skin again, tie the Eel with two little flat Sticks to the Spit; roast it leisurely, first basting with Salt and Water, after with Butter and the Gravy: when it is enough, take off the Skin, and with the Stuffing, beaten Butter, and juice of Oranges, serve it up; garnish with Parsly and Limon-peel.



*A Carp with Blew to dress.*

Take a Carp with Melt , alive, season it to put with Short-broth, as the Pike: if it be large, slice it in four, and put it into a Bason with Blew, season it well with Pepper, Salt, Onion, Cloves, Mace, Limon-peel, boil it in a Pan or Fish-kettle, lay a large Lease under it, lest it burn with much boiling, also a Linnen Cloth: alter not your Short-broth with any thing, but let it be well seasoned, and when it is enough make a Sauce with Butter, Vinegar, boiled Parsley, and Anchovy: serve it up with some of the Broth , and garnish with Greens and Orange-peel.



96 *Cockery Refin'd.*

*Chevin or Chub, Broiled.*

Split it down the back, when well cleansed, salt and flour it; let the Gridiron be hot, and lay it on, turn it often; and when it is enough, sauce it up with Butter, Vinegar, grated Nutmeg, and shred Mushrooms fryed, garnish with Hyssop, Winter-Savory, or Endive.

*Ray fish, to Fry.*

Cleanes them well, and season them with Vinegar, fry them with the best sweet Butter, and when fryed crisp, set them to drain, and sprinkle them with Salt, and serve them up whole, with Butter, and the Juice of Oranges, garnish with Orange-peel.

*To Fry Holyburt, or Turbot.*

Slice this Fish in thin slices, then fry it with Butter, 'till it is near brown, then drain it from the Butter, and make the Pan clean, put some Claret into the Pan, and put in the Fish again, then add sliced Ginger, Nutmeg, and Anchovy, a little Saffron, beat it with Salt, and fry it, 'till half the Liquor be consumed, then put in Butter, mince in Limon, and shake them well together, rub the Dish with Shalots; and serve it up with fryed Shrimps, as garnish.

*To Boil Sturgeon, to serve hot.*

Take the Rand and wash it clean, lay it in Salt and Vinegar 24 hours, put to it some  
fl.

98 *Cookery Refin'd.*

slices of Limon, large Mace, some slices of Ginger, and a few Cloves: then set on fair Water and Salt, and when it boils put in the Sturgeon, with a pint of Whitewine-Vinegar and the Spices, but not the Limons, and when it is well done dish it on Sippets, and Sauce it with the juice of Oranges, Limons, beaten Butter, Mace, Ginger and pickled Barberries: garnish with Barberries and Mace.

*To make a Hash of Sturgeon.*

Take the Rand, being new, and bake it in an Earthen Pan dry, closing it up with a piece of coarse Paste: and when it is enough, slice it into very small slices, lay them round the bottom of a Dish, strow on them Pepper, Salt, minced Onions  
min-

minced Limon, Barberries, and run it over with sweet Oil and Vinegar well beaten together, and garnish as before.

*To make Farced Meat of Sturgeon.*

Mince it raw with a fat silver Eel, put minced sweet Herbs to it, season it with Pepper, Cloves, Mace, and so make your Farceings in the fashion of Apples, Parsnips or Carots with it.

*To Roast Sturgeon.*

The properest piece for this is the Rand, very fresh: dry it with a Cloth, and cut it in pieces as big as Tennis-balls, season them with Salt and Nutmeg, and stick every piece with a few Cloves: draw them with small sprigs of Rosemary, and spit

100 *Cookery Refin'd.*

spit them through the Skin, and put Sage or Bay-leaves between every piece, baste them with Butter, and being roasted, serve them on the Gravy that comes from them, beaten up with Butter, and the juice of Oranges, or Grape-juice: garnish with Greens, or you may serve up Venison Sauce in Sauces apart.

*To dress a Cods-Head, the best way.*

Take a new large and fleshy one, stuff the Mouth with a quart or large Oysters, and sew it up at the Nose: boil it in Water with a pint of White-wine, season with Salt and Mace: stew a quart of Prawns, Shrimps, and Cockles by themselves, in Oyster-liquor seasoned with Nutmeg: boil the Head tender in a Fish-boiler: when it is enough,



*Cokery Refin'd. 101*

enough, serve it up with the Oysters, ~~stew'd~~ Fish, Anchovy beaten with Butter and the juice of Oranges : garnish with slic'd Oranges and Parsly,

*To Roast Salmon.*

Take a Rand or Jole, divide it into four pieces, season it with Nutmeg and Salt, stick the pieces with a few Cloves ; and stick them on a small Spit, putting Bay-leaves between every piece ; stick them with little sprigs of Rosemary. Roast them, and baste them with Butter ; save the Gravey for Sauce ; beat it up with sweet Butter, Vinegar and Orange-juice ; Dish it, and pour the Sauce on it ; garnish with slices of Oranges.

*To Boil Salmon in Stew'd-Broth.*

Take a Rand, Jole, or Chine, put either of these in a large Earthen Pipkin or Stew-pan, with half Claret, half Water, as much as will cover them; add some Raisons, Prunes, Corans, large Mace, bits of Cinnamon, slic'd Ginger and Salt: let them stew over a soft Fire, and when it boils up, put in some thickning of grated Bread or Flour with stew'd Prunes: Dish it on Sippets, put a little Sugar in the Broth, and the Fruit being on, garnish with slic'd Limon.

*To Dress Salmon-Peel, or Trout.*

Draw it, and scotch the Back; put it into a Stew-pan with Whitewine, with Mace, Cloves,

Cloves, slic'd Ginger, a bundle of sweet Herbs, a few Bay-leaves, whole Pepper and Salt; some Butter, some Pepper and Salt, and Oranges in halves, or quarters; and these being well stew'd together, Dish them up on carved Sippets; lay on the Spice and slic'd Limons, run it over with Butter beaten up with some of the Gravey it was stew'd in: garnish with searced Manchet and Ginger.

*To Broil Herrings, Sprats, or Pilchards, and others.*

Gill, draw, wash and dry them: salt, flour, baste, and butter them: let the Gridiron be moderate hot, and lay them over a soft Fire, basting them with Butter, turn them often, and when enough, serve them up with Mustard, Butter, Pepper,

104 *Cookery Refin'd.*

per, and the juice of a Limon : garnish with slic'd Onion or Shalot : and thus you may do by Bleak, Roach, Dace, Gudgeons, or such like Fish.

*To Broil Crabs.*

When the Crabs are boil'd in Water and Salt, steep them in Oil and Vinegar, broil them on a Gridiron over a soft Fire of Embers, baste them with sweet Oil or Butter : being broil'd, serve them up with Butter and Vinegar, or Oil and Vinegar well beaten together : crumble into the Sauce Rosemary well dry'd in an Oven, garnish with sprigs of Rosemary and Shalots.

*To Stew Crabs.*

When they are boil'd, take the Meat out of the Shells, mince

*Cookery Refin'd.* 105

mince it, and put it into a Pipkin with a little Claret and Wine-Vinegar, small minc'd Thyme, Pepper, grated Bread, Salt, the yolks of two Eggs, very small Capers, Butter and large Mace, stew it well, and rub the Shell with an Onion or Shalot: and laying the Claws and little Legs round about the Shell, put the Meat into it, and serve it up without garnish.

*To Stew Oysters, Muscles, Cockles,  
or Scallops.*

Take them cleaver out of the Shells, wash them in Vinegar, fry them in Butter a little; then beat up Butter with some of their own Liquor, mince in a few sweet Herbs, add a little Whitewine, Nutmeg, the yolks of four Eggs,  
disc



1c6 *Cookery Refin'd.*

disolved or beaten up in White-Wine-Vinegar, some Salt and slic'd Oranges: give these a walm or two, stew them; pour on the Sauce, and Dish them up in Scalop-shells set in the Dish, garnish with Greens.

*To Stew Prawns, Shrimps, or Crawfish.*

When you have boil'd and pick'd them, stew them in Butter and Whitewine, season with Nutmeg and Salt, Dish them in Scalop-shells, as before; and run them over with Butter beaten up with the juice of Orange and Limon: you may otherwise stew them in Butter and Cream, and serve them up in like manner without garnish, or with Greens.

*To Broil Oysters.*

Take the largest you can get, set them in the Shells on a Gridiron, with the Heads downward, broil them dry, brown, and hard; then put two or three of them in a Shell with melted Butter, set them on a Gridiron till they be well stew'd, then put them on Plates in their Shells, and serve them up with Butter well beaten, with the juice of Oranges and Dust-pepper.

*To Dress a Tench, Umber-Frout,  
or Grayling.*

Cleanse the Fish well, put a little Salt and Mace in their Belly; boil them in a convenient Boiler, with Parsly, Rosemary, and Winter-savory; when one or any of these are  
boil'd,

## 108 *Cookery Refin'd.*

boil'd, take them up ; make a Sauce of shred boil'd Parsly, Butter and Verjuice beaten up with a little Nutmeg and beaten Ginger, over-lay and garnish with slices of Limon and Parsly, so serve them up.

### *To Dress Barbel.*

Take a large Barbel, cleanse it well, and turn the Head to the Tail circularly, put it in a Boiler with Parsly, a large Onion quartered, and some sweet Herbs ; boil it pretty well, then Sauce it up with some stew'd Oysters, beaten Butter, Nutmeg, and the juice of Oranges : garnish with Orange and Parsly.

*To Dress Maids, or Thornback,  
a good way.*

Scrape and cleanse them well, then put them into Water and Salt; and having lain in it two or three hours take them out, and dry them with a clean Cloth, flour them, and take 10 Eggs, the yolks only, and three whites of Eggs, sprinkle Ginger, Nutmeg, more Flour, and Parsly boil'd Green, and small minc'd: beat them altogether with a little Canary, till the Butter become thick: then having your Pan over the Fire, with clarifi'd Butter: when it is hot, dip the Fish into the Butter, fry them brown and crisp, then lay them in the Butter fry'd, and run them over with Butter, Nutmeg, Vinegar, and the Livers  
of

110 *Cookery Refin'd.*

of the Fish finely minc'd: garnish with Parsly fry'd green, and serve them up.

*To Boil Whitings or Codlings,  
and Barrel-Cod.*

Cleanse them well, lay them on a Fish-plate in a Boiler, that they may be taken up without breaking: put some Salt to the Water, and a few slices of Limon: boil them, but not till they break: then have stew'd Shrimps or Prawns with a little Claret, Butter, and the juice of an Orange, run them over with these: garnishing with the Shrimps, &c. and boil'd Parsly, shred with the yolks of hard Eggs, and Butter finely beaten up, and run over all.



## *Cookery Refin'd. 111*

### *To Dress Old Ling, Hack, or Poor Jack.*

Lay these in soak till the Water has softned them, beat the latter well, and after that soak them in some sweet Oil: boil them in Water, put in a bunch of Thyme and Winter-Savory: and being enough, serve them up with Oil, Mustard, Onion well boil'd, and strain'd: and the yolks of five or six hard Eggs grated into the Sauce, and well mix'd: garnish with hard Eggs, Onion, and slices of Limon.

### *To Broil Lampreys.*

Draw them, and split the Backs from the Back on the inside, from the Mouth to the tail-end take out the string in  
the

212 *Cookery Refin'd.*

the Back: flea, trufs and parboil them, seasoned with Nutmeg, Pepper and Salt: then make a Pasty or Pye, and butter the bottom of it: so lay them in order, with two or three Onions slic'd, a sprinkling of Cloves over them: lay all over with Butter, close up the PASTE, and run it over with a washing of yolks of Eggs and Beer, well beaten up, colour'd with Saffron: being half bak'd, take out the Lampreys, stew them with the Butter, Onions, Spice, Anchovy, Claret-wine, and juice of Oranges, and give the PASTE a heating in the Oven alone, till bak'd: cut it in small pieces, lay it under the Lampreys in a Dish, and serve them up.

*other*

*Other Sauces, for divers sorts  
of Fish.*

## Oyster-Sauces.

1. Onions chopp'd with sweet Herbs, Vinegar and Salt, boil'd up with Claret. 2. Oyſter-Liquor and Gravey boil'd together, thickened with the yolks of Eggs: put in ſome Verjuce and the juice of Oranges, with ſlices of Limon over it.

### Sauces for Roast or Boil'd Salmon.

1. Beaten Butter with slices of Oranges or Limons, or the juice of them with beaten Butter. 2. The Gravey, or Oy-ster-liquor, beat up thick with Butter and Claret, Nutmeg, and slices of Limon. 3. Two or three Anchovies, the Gravey, grated Nutmeg, and gra-  
F ted

## 114 *Cookery Refin'd.*

ted Bread: beat them up thick with Butter and the yolks of Eggs, and the juice of an Orange.

### *Sauces for Pike, Tench, or Carp Boil'd.*

Take some of the Broth wherein the Fish was boil'd, put it in a Sauce-pan, dissolve two or three Anchovies in it: then put a little Whitewine and grated Nutmeg, some fine grated Manchet: stew these over a gentle Fire, beat them up thick with Butter, and the yolk of an Egg or two dissolved in a little Vinegar: give it a warm, and put to it three or four slices of Limon, then drain the Water from the Fish, and Dish it up: pour on the Sauce, and garnish it with slic'd Limon, boil'd Onions, the Spices, Herbs, run it over with beaten

ten Butter, lay round it pickled Barberries and Grapes.

*Sauce for Shell-Fish.*

Take sweet Herbs, Rose-Vinegar gross Pepper, large Mace, grated Bread, the yolks of hard Eggs and Butter, beat them up, and stew them together.

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C H A P. IV.

*The whole Art and Mystery of the Pastry-Cook, in making, Seasoning, and Raising proper Pastes, Seasoning Pyes, Tarts; and making whatever is necessary relating thereto, in many curious Secrets, most of them never before made Publick.*

*To make white Paste or Dough, for large Pyes.*

**T**Ake three quarters of a  
a peck of fine Flour, lay  
F 2 it



## 116 *Cookery Refin'd.*

it in a heap on your Board or Table, make a cavity in the middle, put in two pounds of sweet Butter, and if it be hard, you must work it well with your Hands, and being soft, mingle the Butter with the Flour: add about 3 ounces of Salt dryed and finely beaten with a pint of fair warm Water: then begin to work the Paste or Dough, knead it well, sprinkling it with Water in the making, that it may be more pliable, stretch it often with a Rowling-Pin, strewing some Flour both under and upon it, that it may not stick; and observe in all Pastes, to make them fatter in Winter than Summer, that they may be the better tractable for use.

*So make a white Dough very fine ;  
for Minced Pyes, Custards,  
Tarts, Florentines, Cheescakes,  
and the like.*

This somewhat varies from the former, for instead of two pounds of Butter to 3 quarters of a peck of fine Flour, put in 2 pound and let the Paste for smaller things, be as thin as they will bear ; but for Veal, Mutton, Pigeons, or the like, about the thickness of 3 Half-crowns, therein the bottom must be the thickest, that it may the better support the sides : make it up as the former.

*To make sweet Paste.*

Sift a quarter of a pound of Loaf-Sugar that it may be a very fine Pouder, then mix it in a Mortar with 4 or 5 whites of Eggs and a spoonful or half of

## 118 *Cookery Refin'd*

of Limon-juice, stir them 'till the Sugar begins to Gelly; and if it do's not so kindly, put a few drops of Rose-water into it, then beat it 'till it becomes hard and firm Paste, and when well mingled, make your Paste of it; and so as you mix, you may make one part sweet, and the other not.

### *To make Ice for Cakes, &c.*

Put a quarter of a pound of Sugar into an Earthen Dish, finely poudered, add to it half the white of an Egg, a spoonful of Rose-water, and more if need require it; beat them well together, 'till the whole become the thicknes of a Syrup, or like clear Broth; and with this you may Ice Marchpanes, Pyes, Cakes, &c. by gently laying it on with a Pencil, Feather, or the back of a Spoon, when

when they are going into the Stove or Oven.

*Several Directions for Baking, &c.*

1. If in a great Oven you design to bake but a few Pasties, or Pyes, you need heat but one part of the Oven, proportionably to what you intend to bake. 2. A small Oven must be heated all over, but not too hot, lest the outside of what you bake be scorched e're the inside be well heated or soaked; as the Paste is thinner or thicker, the things to bake lesser or greater, more dry or juicy, soon penetrated, or difficult to be so, let the proportion of your heat be, Experience will soon teach you. 3. You may for curious fine things, as delicate Cakes, Pyes, Tarts and the like, make use of covered

red

## 120 *Cookery Refin'd.*

red Tarts, Pans, which will keep them from scorching, and give them evenness in baking in all parts, preserve the whiteness of the Paste, and prevent the scorching of them, as sometimes they do when the Oven is new.

### *To make Minced Pyes of Salmon.*

Take a Rand, and mince it very small with a silver Eel flayed and boned, mince Violet-leaves Sorrel, Strawberry-leaves, Parsley, Sage, Savory, Marjoram, and Tyme, mix all these well together with the minced Fish, Cinamon, Corianders, Nutmeg, Pepper, Salt; sprinkle them well with Rose-water and Whitewine, mince in Oringado, lay some Butter at the bottom of the Pyes, and then fill them: and when they are baked, Ice them, as has been



been directed, and when you serve them up, scrape Sugar on them.

Mix grated Bread with fine Beef-Suet finely minced, Cloves and Mace small beaten, then some Veal or Capon parboiled, and minced with Beef-Suet, sweet Herbs, Salt, Sugar, the yolks of six Eggs boiled and cut in quarters: mix all these together with Barberries, some yolks of raw Eggs and a little Cream, work these up together, and put them into Cawls of Veal like little Sausages, bake them in a Pan, and when they are half enough baked, having a Pye made, and dryed in the Oven, put them into it, with Butter, Verjuice, Sugar, Dates, large Mace, Grapes or Barberries, cover it with Marrow, serve it with a cut Cover, and Sugar scraped on it. A

## 122 *Cookery Refin'd.*

### *A Hare Pye.*

Take fine Flour, so much as will suffice, half an ounce of Pepper, Salt, Capers, Raisons, Pears in quarters, Goosberries, Grapes, Prunes, Limons, a pound of Sugar, a pint of Claret or Verjuice, and some large Mace: make a Pudding of these, and stuff or farce the Hares Belly with it: lay in a Coffin of Paste, and cover it with Butter, and slices of fat Bacon.

### *Minced Pyes of Eggs.*

Take a Dozen of Eggs, or as many as you please, boil them, mince them small with Beef-Suet, put to them some grated Bread, Corans, Mace, Cinnamon, Nutmeg and Marrow: mix them well, and having filled the Coffin with this composition, pour on Rose-water and Sack,

Sack, beat up with the yolks of raw Eggs, close the lids, and bake them in an Oven moderately heated; serve up with a sprinkling of Sugar and some Rose-water.

*Minced Pies of Calves Chaldrons,  
Muggets, &c.*

Boil either of these tender, and mince them small, put to them small square bits of Lard, the lean of a Leg of Veal par-boiled, finely minced, some Beef-Suet, then mix with them Barberries, and Grapes; season these with Pepper, Nutmeg and Salt, fill up the Coffin within an Inch, and lay on slices of interlarded Bacon cut very thin; and over that a thin laying of Bacon and Butter: close it up, and liquor it when baked, with Whitewine well beaten up with Butter.

## 124 *Cookery Refin'd.*

*To Bake a Pig, to be eaten cold;  
called a Mermaid Pye.*

Take off the skin of the Pig and quarter it, take out the bones, and season it with Nutmeg, Pepper and Salt, lay the quarters in a round Pye, and slices of a fat Eel on each quarter, and between, scatter over them a few whole Cloves, and lay slices of Bacon over them, let the Pye be of good fine Paste, close it up, and when cold, fill it up with good sweet Butter.

*A Bisk or Battalia Pye.*

Take six peeping Pigeons, and many small Chickens, truss and bake them; boil six Ox Palates, blanch and cut them in little pieces, and add 3 pair of Lamb-liones, as many Veal Sweetbreads cut in halves:  
and

and parboil the Combs of 20  
Cocks boiled and blanched, the  
bottoms of 4 Artichoaks boiled,  
and a quart of large Oysters  
parboiled, the Marrow of 4  
Bones, seasoned with Mace,  
Nutmeg and Salt: fill the Pye  
with the Meat, and mingle some  
Pistaches amongst it; also  
Cock-stones, knots or yolks of  
hard Eggs: close it with fresh  
Butter over these, and bake it  
an hour and half, put before  
you set it, a little fair warm  
Water into it, and when baked,  
melted Butter, and Liquor it  
with Gravy and Butter beaten  
up thick, sliced Limon: and  
serve it up.

*To make a Steak-Pye.*

Season the Steaks with Nut-  
meg, Pepper and Salt, then  
take a piece of the leanest of  
the Leg of Mutton, mince it  
small



## 126 *Cookery Refin'd.*

small with Beef-Suet, the tops  
Tyme, young red Sage and Peny-  
royal minced small: then add  
the yolks of Eggs, grated Bread,  
sweet Cream, Raisons of the  
Sun, &c. work them together,  
and make them into little Balls  
or Rowls, put the Steaks into a  
deep round Pye, the bottom  
buttered, and lay the Balls up-  
on them: sprinkle it with  
Verjuice, and close it up, so  
bake it, then cut it up, and  
rowl Sage-leaves in Butter, fry  
them, and stick them in the  
Balls: Liquor the Pye with-  
out a Cover, and Liquor it  
with the juice of two or three  
Oranges or Limons.

### *To Bake Fallow-Deer.*

Take a Side, bone, and lard  
it with Lard as big as your lit-  
tle Finger, season it with two  
ounces of Pepper, as much of  
Nut-

Nutmeg, and four ounces of Salt ; butter your Pye in the bottom pretty thick, then lay in the Venison the inside downwards, coat it thick with Seasoning, sprinkle a few Cloves, and lay on good layings of Butter ; Leer it over with Eggs ; put it into an Oven, and when it is well soak'd, then draw it, and fill it up with sweet Butter, and keep it to eat cold.

*A Pye of Sweetbreads, or  
Lambstones.*

Parboil these, and blanch, pare them in halves, and season them with Pepper, Nutmeg and Salt, lightly ; lay at the bottom of the Pye thin slices of interlard'd Bacon, pieces of the bottoms of boil'd Artichocks, or stew'd Mushrooms : then lay on the Sweetbreads and Stones, Goosberries, Marrow,

128 *Cookery Refin'd.*

row, Barberries, Grapes; and over these slices of Limons: close it up, and being bak'd, Liquor it with Butter; or with Butter, Whitewine, Sugar, and yolks; as your Palate is best pleased.

*To Make Minc'd-Pyes of Cherwits, a Leg of Mutton, Veal, Neats-Tongues, Turkey, or Capon.*

Take a Leg of Veal or Mutton, with six pounds of Beef-Suet, bone the Meat, and par-boil it: mince it very fine when hot: mince the Suet by it self also very fine; and being cold, mingle them well together: put to them a pound of slic'd Dates, a pound of Sugar, and an ounce of grated Nutmeg, of Pepper and Cinamon, each an ounce; half an ounce of beaten Ginger, a pint of Rose-water, and half a pint of Verjuice,

juice, a preserv'd Orange finely minc'd, an ounce of Caraway comfits, five or six pounds of Corans; put them into a large Vessel with half a handful of Salt: mix them well together, and fill the Pyes, close them up and bake them: then Ice them over with double-refin'd Sugar, Rosewater and Butter. The Paste for these Pyes may be made with a peck and half of fine Flour, and two pounds of Butter, boil'd in Liquor, that is, fair Water, and made up whilst the Liquor is hot.

*To make Minc'd-Pyes of Beef.*

Parboil lean Beef, the piece with as few Sinews as may be, shred it small, and put an equal quantity of fine minc'd Beef-Suet to it, then put about eight ounces of Salt, and two of  
Nut-

130 *Cookery Refin'd.*

Nutmeg, an ounce of Pepper, and an ounce of Cloves, finely beaten : some beaten Mace, and four pounds of Corans, as many Raisons of the Sun : mix them well ; fill the Pye with this Composition , and when bak'd, put in Rosewater and Sugar, beat up together.

*To Bake Wild-Boar, or Brawn.*

Season the Leg or Ham, the Skin taken off : season it with good big Lard, Nutmeg, Pepper and beaten Ginger, lay it in a Pye made in the fashion of a Ham : season it over very well with the same Spices and Salt : stick it with a few Cloves, and lay on it Bay-leaves and Lard, with a thick coat of good sweet Butter : bake it in fine or coarse Crust as you please ; Liquor it with Butter, and stop up the vent.

*To*



*To Bake a Turkey, the French  
Way.*

Take a Turkey, very fleshy,  
and somewhat fat, bone it,  
lard it with good big Lard, and  
season it with Pepper and  
Cloves, Mace and Nutmegs,  
put a piece of interlarded Bacon  
in the Belly, with Rosemary,  
Bays, whole Pepper, Cloves  
and Mace : sew it up in a clean  
Cloth, and let it steep a whole  
night in Whitewine ; and the  
next morning close it up in a  
sheet of coarse Paste in a Pan  
or Pipkin ; and bake it with  
the Liquor it was steeped in  
about four hours : or you may  
first boil the Liquor, skimming  
it well ; and being bak'd, and  
cold, serve it on a Pye-Plate :  
stick it with Rosemary and  
Bays, and serve it up with Mu-  
stard well tempered with Su-  
gar,

132 *Cookery Refin'd.*

gar, in Saucers. And thus any other large Fowl may be ordered, as also a Leg of Mutton, Loin of Veal, Pork, or other Butchers Meats, to eat very savory.

*A Carp or Tench Pye.*

Cleanse either of these Fishes well, and dry them with a Linnen Cloth: split them down the Back, and cut them in quarters, or six pieces: take out the Carp's Milt or Spawn, and the Gills: season with Nurmeg, Pepper and Salt, a little beaten Ginger: lay some Butter in the bottom of the Pye, and the pieces of Fish on it; and upon the Fish two or three Bay-leaves, four or five blades of large Mace, and as many Cloves, blanch'd Chesnuts, and slic'd Oranges: lay a laying of sweet Butter, and close it up: and

and being bak'd, Liquor it with a little Claret, beaten Butter, and the Blood of the Fish. To make a proper Paste for this Pye, take a pottle and a pint of fine Flour, four or five raw yolks of Eggs, half a pound of sweet Butter well melted ; and with these make up the Paste.

*A Rabbit -Pye.*

Take a two or three fat Rabbits, parboil and lard them, lay them in the Pye with Butter, and slices of interlarded Bacon under them : season with Pepper, Salt, and beaten Cloves : lay on them or between them, young Chickens stuffed with small minc'd sweet Herbs, Corans, Mace, grated *Naples-Bisket*, and minc'd Beef-Suet : lay them over with interlarded Bacon and Butter, close them up, and Liquor them

134 *Cookery Refin'd.*

them with beaten Butter and a little Gravey, juice of Limon and Pepper.

*A Herring-Pye*

Water pickled Herrings well, dry the Water from them, take off the Skins whole, and lay them in a Dish, mince the Herrings, taking out the Bones, and bruise some of them with a pound of Almond-Paste : also put in two of the Rowes, and as many Milts, five or six slic'd Dates, some grated Manchet, Sack, Sugar and Rose-water, with a little Saffron: make the Composition somewhat stiff, and fill up the Skins of the Herrings with it, put Butter at the bottom of the Pye, and lay the Herrings in order: and on them Dates, Corans, Goosberries, Barberies, and close up with a covering

*Cookery Refin'd.* 135

ring of Butter ; Liquor it when bak'd, with Verjuice and Sugar.

*A Mutton or Lamb Pye.*

Take a Loin and bone it, also some Collops from the Leg, beat them with Pepper, a little Nutmeg and Salt, lay them in the beaten yolks of Eggs, and Whitewine: butter the bottom, and lay in your Steaks with a scattering of Beef-Suet, Corans, sweet Herbs, and a shred Onion: powr on the Whitewine, and yolks of Eggs mix'd with a little Water wherein Pepper has been boil'd: bake it in a quick Oven: Liquor it with Claret and Mutton Gravey, and serve it up hot.

*A Chicken-Pye, sweet.*

Truss your Chickens, and season them lightly with Pepper



# 136 *Cookery Refin'd.*

per and Salt, also a little grated Nutmeg, butter the bottom of the Pye : lay them in, and close them up, when you put in slic'd Dates, Prunello's, Marrow, Eringo-roots candy'd, large Mace, Raisons of the Sun, Barberries, preserv'd Grapes : and being bak'd, liquor it with beaten Butter, Verjuice, and Sugar : Ice it over, and serve it up.

## *Paste-Royal, how to make it.*

Take a quarter of a pound of fine Flour, a pound of white Sugar, a pound and half of Butter, a quart of Almond-Milk, and a little Suffron : work them up together 'till cold, with two or three Eggs, Rosewater, beaten Cinamon, and a grain of Ambergrise and Musk. This is a curious Paste, for made Dishes.

*Paste*

*Paste for Made-Dishes, in  
Summer.*

Take a Gallon of Flour, three pound of Butter, eight Eggs, the yolks only, a pint of Cream or Almond-Milk: work up the Eggs and Butter dry into the Flour, then put as much Cream to it as will make it a pretty stiff Paste.

*To make French Tarts.*

Thicken Cream with muskif'd Bisket-Bread, and serve it in a Dish: stick Wafers round it, and slices of preserv'd Citrons, in the middle a preserv'd Orange with Biskets: garnish the Dish with Puff-paste: or you may boil Quinces, Wardens, Pears, &c. in slices or quarters, and strain them into Cream: also these Fruits are proper, viz. Nectarines, Malaco-

G

laco-

138 *Cookery Refin'd.*

lactoons, Apricots, Peaches,  
Plums, Cherries.

*To make a Codling or Pippin Pye.*

Take either of these Fruits green, scald them and peel them, put them into Water, and cover them close, and let them simmer on Embers 'till the greenness is fix'd in them; then let them drain, pick out the blossom, and leave them on the stalk, and put them in a Pye: sprinkle them well over with Cinamon broken in little pieces, some few slices of Ginger, Musk and Rosewater: close the Pye with a cut Cover, and draw it so soon as it boils up in the Oven.

*A Goose or Turkey Pye.*

Draw either of these Fowls, as you design them for your Pye; season the former particularly

ticularly well with Pepper, Salt, Nutmeg, and a little beaten Ginger: break or flat the Breast-bone, butter the bottom of the Pye; lay in the Fowl with a couple of young Rabbits, one on each side: parboil the Giblets, and lay them over the Rabbits to fill up: lay on a sprinkling of the Seasoning, and a laying of Butter, and close it up: and when bak'd, season with Butter, beaten up with Marrow and Gravey.

*To make Puff-Paste.*

Take a quart of Flour, four whites and two yolks of Eggs, make it up with as much Cream as will make the Paste stiff, so rowl it out, and beat three quarters of a pound of Butter, of equal hardness with the Paste: lay four on the Paste in little bits, at ten several times:

140 *Cookery Refin'd.*

then with your Rowling-pin drive it over, always one way : and so use it for Cheescakes, Puffs, and such other things as require Puff-paste.

*Venison-Pasty, to Season.*

Take a Side of Venison, wash it well in Whitewine and Vinegar, take off the skins and strings as much as may be; rub it over with Nutmeg, Salt, Pepper and Ginger, very thick: rowl it 'till it becomes limber, then butter the bottom of the Pasty, and fold it up, the superfluous Bones being taken out; if the Venison be lean, lard it on the fleshy side; boil the Bones with the Bones of Mutton or other suitable Bones, with a slice of Onion, and a little Mace, 'till they make a Strong-broth: put this into the Pasty, bake and soak it well, then



*Cookery Refin'd.* 141

then liquor it with some more of the Broth beaten up with Butter, but make it not swim.

*An Artichock-Pye.*

Take the bottoms of large Artichocks boil'd, but not over-tender; take the stringy parts away, cut them in the shape of large Dice, put to them slic'd Dates, ston'd Raisons, Corans and fine Sugar, a pretty quantity of Beef-Suet finely minc'd: season with grated Nutmeg, beaten Cinamon; and run them over with a Leer of yolks of Eggs, beaten up with Butter: and when bak'd, liquor with Rosewater and Sugar, well beaten up together.

*Excellent Cheescakes.*

Take new Milk, and put in as much Rennet as will curdle it, when the Curd is fix'd, press

## 142 *Cookery Refin'd.*

out the Whey very well ; after that mingle with it grated Nutmeg, the yolks of Eggs, Sugar, Corans, Rosewater and Sack: rowl your Paste by the compass of a small round Trencher, cutting it round with a Spur or Pastry-Iron: lay the Curd in the middle of the Paste, pinch it up into eight corners or less, bake them in a gentle Oven, sprinkle them over with Rose-water and Sugar, when you serve them up.

### *Custards.*

Take new Milk or Cream, sweeten with Sugar, season with Cinamon, Saffron and grated Naples-bisket, a little Musk or Ambergrise: put this Composition into your Paste, made up in proper form, bake them gently.

To

*To make Pippin in Tart, Pattepan.  
or Dishes.*

Take a dozen Pippins preserved with white Sugar, sliced Ginger, whole Cinamon, 8 or 10 Cloves, and the Pippins being well preserved, and coloured, lay them on a cut Tart of short Paste, Sugar them over, and sprinkle chip-pings of candied Limon, Orange, and some Rose-water: so in a Pattepan or Dish, scrape or Sugar that when you serve them up.

*A Rice Tart.*

Boil Rice pretty soft in Cream or Milk, pour it into a Pan, season it with fine beaten Ginger, Nutmeg, Salt, Pepper, Sugar and the yolks of 6 Eggs: put it into a Coffin with some juice of Orange,  
G 4 close

144 *Cookery Refin'd.*

close it up, and bake it in a gentle Oven : scrape on Sugar, when you serve it up.

*A Strawberry-Tart.*

Wash them, and put them into a Tart, season them with a little Claret, Ginger, Cinnamon, then scrape on Sugar ; close and Ice it, let it bake near half an hour, scrape on more Sugar, and serve it up.

*A Taffety-Tart.*

Wet the Paste with cold Water and Butter, so that it may rowl very thin, then lay Apples in lays, and between every laying strew fine Sugar, a little candied Limon-peel cut very small, a little Fenel-seed : let them bake an hour or thereabouts : Ice them with Butter, Rose-water and Sugar beaten together : and being baked, serve

*Cokery Refin'd.* 145

serve them up cold or hot ,  
with a strewing of Sugar , and  
sprinkling of Rosewater.

*A Cherry-Tart.*

Stone them, and lay them in  
the Tart with beaten Cinamon,  
Sugar and Ginger, then close  
up, ice and bake it, then make  
a Syrup of Muscadine and Da-  
mask-Rose-water, with Sugar:  
pour this into the Tart iced  
and baked; scrape on Sugar,  
and serve it up.

*A Damson-Tart.*

Boil them in Claret , strain  
out the pulp with Cream, Ci-  
namon , Sugar and grated  
Ginger; boil it up thick ,  
and fill the Tart with it : and  
thus do by Corans , ripe Goose-  
berries, Rasberries, Mulber-  
ries, Strawberries, and such like  
soft Fruits.



*Several coloured Stuffs, for  
Tarts.*

For Yellow : take preserved Apricots, Quinces, Nectarines, Malacotoons : boil them in Whitewine and Sugar, strain out the pulp. For Green : take green Codlings, green Pease : colour with a little juice of Spinage, also green preserved Grapes, Apricots, Plums, Goosberries, red Goosberries, &c. For red : Raspberries, Barberries, red Goosberries, and Corans : preserved Pippins, Quinces, Damsons or Cherries. For black ; Mulberries, Prunes, black Corans, Blackberries, Sloes, &c. For white ; candied Eringo's, Cream, whites of Eggs, white Bullace, white Pear-Plums, candied Apricots, and Muscadel-Grapes ; as, for Example of ordering these.

*Black*

*Black Tart-stuff,*

Take 12 pound of Prunes to  
16 pound of Raisons, wash and  
stew them in a Pot with boiled  
Water, 'till very tender; then  
strain out the pulp through a  
course Strainer; season it with  
beaten Ginger and Sugar, and  
give a walm on the Fire.

Take 2 quarts of Damsons,  
not over-ripe, tender Apples,  
as Pomwaters, &c. pared and  
cut in quarters, boil them in a  
large Earthen Pipkin, with  
whole Cinamon and sliced Gin-  
ger, Sugar, and bake them:  
and being cold, strain them,  
and beat them up with Rose-  
water, boil the pulp up thick,  
and put them into the Tarts,  
with Sugar, Cinamon, a little  
Orange-flower-water, or other  
sweet Water: Ice them and  
strew

## 148 *Cookery Refin'd.*

strew Sugar when you serve them up: and after this manner you may prepare stuff for most sorts of Tarts; especially such as are made of soft Fruit: and where you have not the proper colour to your mind Naturally, you may colour the stuff Artificially.

*To preserve Apricots, or any Plums, Grapes, &c. to keep for Tarts in all Seasons.*

Take Apricots when green, that so the stones may be penetrated, but the Plums indifferent ripe, and full of juice; then put them into indifferent hot Water to break them, and let them stand covered 'till the thin Skin may be scraped off with a Knife. then put them into another Skillet of hot Water and let them stand covered 'till those that were green take

a deeper Green ; then take their weigh tor something more in Sugar, and preserve them ; clarify the Sugar with the White of an Egg : and being preserved, keep them in the Syrup to use, as there is occasion : and thus you may do with young Peaches, Nectarines, Codlings, Pears, or Summer-Fruits that are fading.

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C H A P. V.

*Terms of Carving, with Directions to do it, in relation to Flesh, Fowl, Fish, &c.*

*For Flesh and Fowl.*

**T**HE Terms are, Break the  
Deer, Leach the Brawn,  
Spoil that Hen, Lift that Swan,  
Sauce

150 *Cookery Refin'd.*

Sauce that Capon, Truss the  
Chicken, Unbrace the Mallard,  
Unbrace the Coney, Display  
the Crane, Dismember the  
Hern, Disfigure the Peacock,  
Unjoynt the Bittern, Thigh  
the Woodcock; and so for all  
small Birds, Border that Pasty,  
Mince that Plover, Untach the  
Curlew, Allay the Pheasant,  
Wing the Partridge or Quail.

*For F I S H.*

Chine that Salmon, String  
the Lamprey, Splat the Pike,  
Sauce that Place, Sauce the  
Tench, Side the Haddock,  
Splay the Bream, Tusk that  
Barbel, Fin the Chevin, Culpon  
the Trout, Tratson the Eel,  
Trauch that Sturgeon, Under-  
trench the Porpous, Barb the  
Lobster, Tame the Crab.

*Dire.*



*Directions for Carving, and first  
to List a Swan.*

First slit her down in the middle of the Brest and through the Back, from the Neck to the Rump, lay the two halves in a large Dish, the slit side downwards; sprinkle them with Salt, serve it up with Chadron-sauce, in Saucers.

*To Cut up a Turkey or Bastard.*

Fairly raise the Leg, and open the Joynt with che point of your Knife, but let the Leg stay on, then lace down the Brest on both sides, open the Brest-pinion with your Knife, but take it not off; raise up the Merrithought, and lace down the Flesh on both sides the brest-bone; raise the Brawn, and turn it outward on both sides, but do not break it :  
then

## 152 *Cookery Refin'd.*

then cut off the Wing-pinion at the joynt next to the body, stick on each side the pinions, in the place where you turn'd out the Brawns, cut off the sharp ends of the Pinions, and take the middle-piece, and it will fit the place. This way you may well cut up a Goose, Capon, or Pheasant: but as to the Capon, cut not off the Pinion, but in the place where you put the pinion of the Turkey, place the Gizard on each side; and indeed most great Fowl are cut up after this order and manner, at least with very little variation, so that once observed, it may be done.

### *To Unbrace a Mallard.*

Raise up the pinion and leg, but do not take them off, also the Merrithought from the brest,

*Cookery Refin'd.* 153

breſt, and lace it down on each ſide the breſt, indenting it.

*To Unlace a Coney.*

Cut off the flaps or belly-pieces, but touch not the kidneys nor fleſh; then with the point of your Knife looſen the fleſh between the kidneys, from each ſide the bone, ſo turn up the back, and cut it croſs between the wings, and lay it down cloſe by the bone on both ſides, then open the fleſh from the bone againſt the kidneys, pull the legs open gently, but not off: then thruſt in your Knife between the ribs and kidneys, ſlit it out, and lay the legs cloſe together: and thus you may cut up a Leveret or Hare.

*To Diſplay a Crane.*

Raiſe the wings and legs, as in a Turkey, and if you mince it,

154 *Cookery Refin'd.*

it, sauce it with powder of Ginger, Claret and Salt, set it over a Chafing-dish of Coals, and serve it up warm. These are the most difficult, the rest are easy, and with once seeing may be done.

*Carving F I S H.*

The difficulty and nicety in this, only remains in laying the greater sort fairly in a Dish, opening the back, and taking out the bones: divide them as you see fit into proportionable parts, without breaking, that so they may be taken and served upon Plates, with their proper Sauces.

*To Cut up or Carve Pastery.*

Cut up a Pasty in the middle, serve the Meat with the upper-crust, and so proceed by degrees; in all Meat-Pyes, cut the

the lids round, turn them up, cut them in several quarters, and so lay them down again: as for Tarts, and other things, divide them at your discretion: only in all things beware that you break not the sides, so as the Liquor runs out, 'till you have taken so much out in Spoons, and laid on the top-crust, as will prevent it, when the sides are broken: as for Custards, Cheese-cakes, Minced-pyes, and smaller things, quarter them, or as you please.

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C H A P. VI.

*Many curious things, relating to Cookery and good Housewifery, in great variety, not before mentioned.*

*To make a Liver-Pudding.*

**T**AKE Calves, Hogs or Lambs Livers, boil them indifferently



156 *Cookery Refin'd.*

rently well, and being cold, shred them as small as may be; or rather, grate it, and searce it through an indifferent open Sieve: add to it two grated penny Whiteloves, about three pints of Cream, four Eggs: season it with Cloves, Mace, Salt, Dates sliced, Sugar, Cinnamon, Nutmeg, all very small minced, among them a pound of Beef-Suet: having well mixed them, fill a wet Napkin with the Composition, and bind it up close like a Football; and when boiled, serve it up with beaten Butter and Sugar.

*A Pudding of Heifers Udder, &c.*

Boil a good Udder, and when cold, mince it, put to it some grated Manchet, a pound of Almond-paste, a quart of Cream, 3 or 4 Eggs, and a pound of Beef-Suet, finely min-

## *Cookery Refin'd.* 157

minced with sweet Herbs, Corans, Cinamon, Salt, a spoonfull of Sugar, some Nutmeg, the yolks of 3 or 4 hard Eggs in quarters, preserved Pears in the form of square Dice, bits of Marrow; mingle them well together, and put them into a clean Cloth as the former, and when boiled, run it over with Butter, and scrape Loaf-Sugar on it, stick it with sliced Dates, Almonds, candied Orange, and Limon-peel, and run it over again with the juice of Oranges and Rosewater: and in this manner you may make an excellent Pudding of Lambs-stones, Turkey, Capons, or any Fowl, also of Sweetbreads.

### *A Quaking-Pudding.*

Grate fine Bread, steep it in new Milk or Cream, add Cinamon, Nutmeg, Saffron, a spoonful

158 *Cookery Refin'd.*

full of Rosewater , and some fine Sugar: boil it in a Cloth as the former, and run it over with Butter, Sugar, and Rosewater: and thus you may make Puddings of Flour , Rice , or French Barley.

*To make Sausages.*

Take the lean fleshy part of a Leg of Pork, free from sinews, mince it very small, season with an ounce of Pepper, half an ounce of Cloves, a handful of Salt, Tyme and Penyroyal shred small; break in the yolks of 10 Eggs and two whites, mix them together, and fill up Hogs Guts, keeping them open with a Bow or Fillet of Whalebone; tye them in Links, and boil them that they break not; dry them in a Chimney or Stove, and use them at your pleasure.

*To*

*To make Links.*

Take the softest lean of Pork, bruise it in a Mortar with some bits of Lard, season it with sweet Herbs, beaten Cloves, Mace and Pepper, Salt as much as is sufficient; fill the Guts as the former, but these you may only dry, but not dress 'till you use them.

*French Pottage of Mutton, Kid,  
or Veal.*

Beat Oatmeal small, and strain it with cold Water, and when you have skummed the boiling Water, put in the strained Oatmeal, some whole Spinage, Lettuce, Endive, some Colliflowers, sliced Onion, white Cabbage: season with Salt, and when the Pottage is near enough, put in a little Verjuice: let it after this have

## 160 *Cookery Refin'd.*

a walm or two, then serve it on Sippets, putting the Broth on the Meat.

### *Italian Pottage.*

Boil a Rack of Mutton in some Mutton or Beef Broth, put in a few whole Cloves, Mace, sliced Ginger, the several sorts of sweet Herbs chopped small: season with a little Salt, and being finely boiled, put in some strained Almond-paste with Grape-juice, Grapes, Goosberries; put in what Meat you please, and serve the Broth up with it on Sippets.

**F I N I S.**



*An Appendix of other material things, as also several sorts of Pickles, and how to make them.*

*To make a Tansey.*

**T**Ake 20 Eggs, and take away the whites of five of them, beat them up, and strain them with a quart of new thick Cream, put into it grated Nutmeg, a race of Ginger finely scraped, as much beaten Cinamon, and a peny White-loaf finely grated; season them with a little Salt: stamp blades of green Wheat, Sorrel, Tansey, and strain the juice into the other Ingredients; then beat fresh Butter, and put the Tansey into the Frying-pan, keep it continually stirring; chop and break it as it thickens:

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and

## 162 *Cookery Refin'd.*

and being well mixed, put it into a Dish, chop it very fine, and the Pan being made clean, put in more Butter, and fry it whole or in spoonfuls: then dish it up, and sprinkle it with Rosewater, Grape-juice, Elder and Cowslip Vinegar: squeeze the juice of an Orange over it, strew a good deal of fine Sugar.

### *Meats proper for Gellies*

Three pair of Calves-feet, or two pair, with a fine fleshed Capon, and a Knuckle of Veal. One pair of Calves-feet, a well fleshed Capon, half a pound of Harts-horn, and a little Ising-glass. An old Cock, and a Knuckle of Veal. Sheeps-feet, Lambs-feet, and Calves-feet, Hogs-feet, Hogs ears and Snouts. Ising-glass alone, or with a Cock or Capon, or good bodied Capons alone. *The*

*The quantities, for a Quart of good Gelly.*

A pound and a half of Sugar, a quart of Whitewine, two Eggs, two Nutmegs; or Mace, two races of Ginger, as much Cinamon, two grains of Musk, and Ambergrise, Calves-feet or Knuckles of Veal; and sometimes for change, or for variety, instead of Wine you may use Grape-juice, Limon-juice, or the juice of Oranges, &c. and by these measures you may make any other Gellies of Meats, &c.

*Gelly of Fish.*

Take Carp or Tench well scaled, and cleansed, three pints of Whitewine, seeth them well with a little Cinamon and Salt, four or five Cloves: then strain the liquid part through a fine Linnen Cloth in a Press, that

## 164 *Cookery Refin'd.*

all the juice may be squeezed out : then take a pound of Sugar and put to it, take a dozen Eggs and fry the whites of them, and press them into the Gelly ; then strain it again, and warm the Gelly, and being ready to boil, pour into it the juice of Limons : strain it very clear : and this may be served on Plates, with any Fish, &c. for which Gelly is required.

### *To make White Meats.*

This may be made of the remnant of your Fish-Gelly, put into it some stamped Almonds, a little Milk ; and so strain it, and make it into *White-Meat* ; and being cold, serve it up.

### *To make an Alebery.*

Boil the Ale, and skum off the froth, put in some large Mace when it boils, and grated Man-

*Cookery Refin'd.* 165

Manchet, grate in some Nutmeg with a fine Toast and Sugar.

*To make an Egg-Cordial.*

Boil Beer or Ale, skum it well, and put in two or three large blades of Mace, slic'd Manchet and Sugar: dissolve then four or five yolks of Eggs, with a quarter of a pint of Sack or Whitewine, beat them up together with grated Nutmeg.

*A Panado.*

Boil fair Water, put to it grated Bread, or sweet Cakes, with store of Corans, Mace, and bits of Cinamon: and when it is near boil'd, and indifferently thick, put in Sack, Whitewine, and Sugar: strain in the yolks of two or three Eggs.



166 *Cookery Refin'd.*

*An Excellent Soop.*

Boil Artichoaks, Potato's, Skirrets and Parsnips, cleanse and stamp them: put in hard Eggs, Mace, Butter, Cinamon, Sugar, Whiewine, Salt, slic'd Limon, Grapes and Goosberries or Barberries: stew them well together whole, and being enough, serve them on carved Sippets, with beaten Butter, and Sugar scrap'd over them.

*To Dress Asparagus with Cream.*

Cut them in three pieces and blanch them, fry them with Butter, a little Mace and Nutmeg; then put in the Cream, and soak them well in it; and thicken, if it be too thin, with yolks of Eggs, and so serve them up.

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*To Stew Artichoaks.*

When they are boil'd, take off the leaves and the coar, split the bottoms in the middle, put them into a flat Stewing-Pan with a Manchet-Toast; lay the Artichoaks on the Toast with the Marrow of two Bones, five or six blades of large Mace, half a pound of preserv'd Plums, and the Syrup with them; some Verjuice and Sugar: and let them stew about two hours, and serve them up as they were stew'd.

*A Frayze, with Cream.*

Take a good quantity of the yolks of Eggs, and a few whites, a little Cream and Salt, proportionably: beat them up well together, and a little before you are to serve them up, make the Frayze, then Sugar it, and mix

168 *Cockery Refin'd.*

mix all well; and when enough,  
Sugar it again.

*To Dress Mushrooms.*

Cleanse them, take off the  
out-skins and inside, pass them  
in a Pan with fresh Butter, Par-  
sly, sweet Herbs, Pepper, Salt:  
stew them in a Dish, serve them  
up with Cream, beaten with  
yolks of Eggs and Nutmeg.

*Apple-Cream.*

Take a dozen hard Pippins,  
pare and slice them, put them  
into a Vessel with Claret, Li-  
mon-peel cut small, a race of  
sliced Ginger, and Sugar: let  
them stew together a pretty  
time; and being very soft, put  
them into a Dish: let them  
cool, then take a quart of  
Cream, boiled with a little  
Nutmeg: thicken it with the  
Apples, scrape in Sugar and a  
little

little beaten Cinamon, with Rose-water, and serve them up.

*A curious Sack Posset.*

Take about eight Eggs, the yolks and whites, beat and strain them into a quart of Cream, put in Sugar, Nutmeg, beaten Cinamon and a pint of Sack: stir it well, and let the whole stand to settle, then beat the yolk of a new laid Egg with Rosewater, and put it in, stirring it about well, with a grain of Musk or Civet, in a fine Rag.

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*Pickle for Sauces, of Fruits, Buds,  
Flowers, &c.*

*To Pickle Cucumbers, or French  
Beans.*

**L**A Y Cucumbers in Water  
and Salt, 10 or 12 hours,  
boil

## 170 *Cookery Refin'd.*

boil up your Pickle, two quarts of good Vinegar to a quart of Water and Salt, with Dill, Coriander-seed, a little Mace, and slices of Nutmeg : skum it well, and when a litte better than warm, put in the Cucumbers, with layings of Dill, press them down hard, cover them close, and they will be crisp, and of a curious green.

Do *French Beans* this way, only string and scald them first.

### *To Pickle Broom-Buds, or any Buds.*

Give them a gentle scald, put them into good Whitewine-Vinegar with a little Cinamon boiled in it, cover them with Bay-leaves.

### *To Pickle Turneps, or any Roots.*

Parboil them, then cut them into little long slices, put them  
into



into Water and Salt, and after into strong Vinegar, with whole Pepper, or what Spices you please.

*To Pickle Mushrooms.*

Take the smallest Buttons, wash and cleanse them in Salt and Water, boil up Vinegar with Bay-leaves, Pepper, Mace and Cloves, scale the Mushrooms, and put them into the Pickle warm, with the Spices. but not the Bay-leaves, and tye them over with a Leather in large Glasses.

*To Pickle Barberries, green Grapes, Plums, Quinces, Goosberries, green Apricots, Apples, &c.*

Boil up a Pickle of Water and Salt, skum it well, put a pint of Wine-Vinegar, wherein Mace has been strongly boil'd, into it, and put the Fruits in  
when

172 *Cookery Refin'd.*

when it is pretty hot, and cover them up close.

*To Pickle Samphire, Flowers, &c.*

Boil Water and Salt, and as much Vinegar as will ust give it a taste, scald the Samphire, but not the Flowers, and put them up; and they will keep for use all the Year.

*Capers, Olives, &c.*

Capers are to be kept Pickl'd in Vinegar, but not too strong, & so it make them flashy: Olives in Salt and Water, well boil'd, and skum'd: and by these Rules you may Pickle any thing proper for Sauces, Garnish, or the like uses that you desire.

*F I N I S.*

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